

Ma Cuisine



magimix®

Instructions for use

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SAFETY INSTRUCTIONS

Whenever you use an electrical appliance, you must take some basic safety precautions, including the following:

- Read through all the instructions carefully before you start. To avoid the risk of electric shock, never immerse your appliance in water or any other liquid.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Children should not play with the appliance. This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- Only for citrus press use: this appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
- If the power cord has been damaged, or if your appliance is no longer working properly, it must be replaced or repaired by the manufacturer, a Magimixapproved after-sales service agent or a similarly qualified person, in order to avoid all risks. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Always unplug your appliance if you are leaving it unattended, and before cleaning it, or fitting or removing parts.
- Before plugging an appliance in, always check that the voltage indicated on the appliance corresponds to the voltage of your mains supply.
- Models with a chrome finish must always be connected to a grounding outlet with their original power cord.
- Never allow the power cord to dangle over the edge of your worktop or counter, and make sure it never comes into contact with hot surfaces.
- Never insert your hands – or a utensil - in the feed tube while the disc, blade or juicer is moving, to prevent serious injury and avoid damaging the appliance
- You may use a spatula, but only when the processor is not running.
- Never put the processor bowls in your microwave oven.
- Always handle the discs and blades with caution, as they are extremely sharp.
- To avoid all risk of injury, never install the metal blades or discs on the motor shaft unless the bowl has been locked into position first.



- The blades are all extremely sharp: never use the slicing disc until all the parts have been properly assembled.
- Do not use the appliance if the rotating sieve or the protecting cover is damaged or has visible cracks.
- Your appliance is equipped with a thermal protection that automatically switches the motor off if it has been running for too long or is overloaded. If this happens, turn your machine off and wait for it to cool down completely before switching it back on again.
- Never leave your appliance running unattended, even though you do not have to keep the AUTO button pressed.
- Check that the lid is completely level and correctly locked into position before switching your appliance on.
- Never attempt to override the safety mechanisms.
- Press the STOP button and wait for all the moving parts to come to a standstill before turning the lid.
- Never use your appliance outside.
- This appliance is intended solely for domestic use.
- The following usages are not covered by the warranty: in kitchen areas reserved for personnel in shops, offices and other workplace environments, on farms, by the patrons of hotels, motels and other commercial environments of a residential nature, and in bed and breakfast-type environments.

KEEP THESE IMPORTANT SAFEGUARDS IN A SAFE PLACE FOR DOMESTIC USE ONLY

ENVIRONMENTAL PROTECTION



This symbol indicates that this product should not be treated as regular household waste. It should be taken to a collection point for the recycling of electrical and electronic equipment. For more details about collection points, please contact your local council or your household waste disposal service.

Drawing on its wealth of experience,
Magimix has been designing and building
sturdy, efficient and easy-to-use kitchen appliances
in the heart of Burgundy for **more than 40 years**.
The inventor of the food processor, Magimix now proudly presents the very latest generation.

We are delighted that you have chosen our Magimix food processor to assist you in your everyday tasks within your kitchen.

We very much hope that your appliance will give you every satisfaction.

It will take all the drudgery out of cooking and put the "haute" into your cuisine.

You will soon wonder how you ever managed without your Magimix food processor, as it tirelessly chops, blends, kneads, mixes, emulsifies, whisks, grates and slices.

You will soon be making lump-free pancake batter, whipping up a batch of mayonnaise and baking delicious homemade bread.

Featuring everything from cream of courgette soup and Provençal vegetable tian to shepherd's pie and chocolate mousse, our recipe book contains more than 100 simple but delicious ideas that will have you using your food processor every day.





DESCRIPTION



* depending on the model

(1) For greater stability, thread the power cord through the notches on the underside of the motor unit.



STOP : press this button to switch the machine off.

AUTO : press this button to process in continuous mode and obtain a more even texture. Ideal for fine chopping, mixing or blending, as well as for kneading, beating egg whites, slicing or grating.

PULSE : press this button for intermittent processing. The machine automatically switches itself off as soon as you release this button, giving you complete control over the task from start to finish. Ideal for coarse chopping or mixing.
For preparations such as soups and purées, start off using the pulse button, then switch to continuous mode (AUTO).

You will achieve a smoother consistency.

1 pulse = keep the PULSE button pressed down for 1-2 seconds and release.



Never unlock the lid without pressing the STOP button first. Your appliance is fitted with a thermal failsafe that automatically switches the motor off if it is overloaded or has been running for too long. If it is activated, press the STOP button and wait until the machine has cooled down completely before switching it on again.

MAXIMUM PROCESSING CAPACITIES

	C 3200	CS 4200	CS 5200	Patissier
Brioche	0.5 kg	0.8 kg	1 kg	1.3 kg
Bread dough	0.6 kg	1 kg	1.2 kg	1.6 kg
Shortcrust pastry	1 kg	1.2 kg	1.5 kg	1.8 kg
Soup	1 l	1.3 l	1.8 l	1.8 l
Minced meat	0.75 kg	1 kg	1.4 kg	1.4 kg
Carrots	0.8 kg	1 kg	1.4 kg	1.4 kg
Egg whites (beaten)	2 - 5	3 - 6	3 - 8	3 - 12



Total weight, amounts calculated for the main bowl.

FITTING THE FOOD PROCESSING BOWLS

Wash all the parts thoroughly (except the motor unit) before using your appliance for the first time.



Place the bowl on the motor unit and turn in an anticlockwise direction to lock into place.



Slide the midi bowl onto the motor shaft, inside the main bowl.



Slide the mini bowl onto the motor shaft.



Fit the mini blade onto the motor shaft inside the Mini bowl.



Place the lid on top of the bowl and turn in an anticlockwise direction until it locks into place.

WARNING

- Triple protection: your appliance will only work if both the bowl and lid are correctly locked into place, and if the bottom of the double pusher is level with the MAX level indicator (p.17).
- Do not leave the lid in the locked position when the machine is not in use.

The Patisserie bowl can be fitted in exactly the same way as the food processing bowls.

REMOVING THE FOOD PROCESSING BOWLS



1
2
Unlock the lid by turning clockwise and lift it off.



3
Remove the blade from the mini bowl.



4
Lift the mini bowl out.



4
Lift the midi bowl out, holding it by the rim.



6
7
Release the main bowl by turning it clockwise. You can now remove it.

WARNING

- Always handle the discs and metal blades with caution, as they are extremely sharp.
- Never unlock the lid unless you have pressed the STOP button first. If the bowl will not move, check that the lid has been unlocked.

You can remove the Patisserie bowl in exactly the same way as the food processing bowls.

STANDARD ACCESSORIES



MINI BOWL: equipped with a metal blade for blending, chopping, mixing and emulsifying small amounts.



MIDI BOWL*: a practical, easy-clean bowl specially designed for use with the discs.



METAL BLADE: used in the main bowl for mincing, blending, emulsifying, chopping.
BlenderMix*: designed to ensure a smoother, creamier finish when blending soups and other liquids.



DOUGH BLADE: used in the main bowl for mixing and kneading leavened or unleavened dough. Pâtissier metal dough blade not to be used in Food Processor bowl.



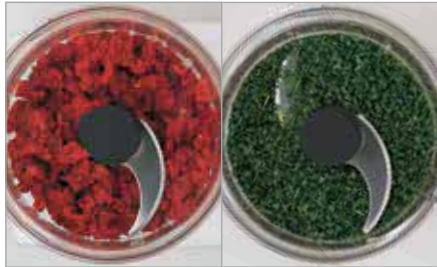
DISCS: used in the midi bowl for grating or slicing fruit, vegetables or cheese in two different thicknesses (2mm and 4mm)*



WHISK: used in the main bowl to whip cream or beat egg whites for meringues, mousses, soufflés, etc. Pâtissier whisk not to be used in Food Processor bowl.

* depending on the model

METAL BLADE



CHOPS meat, fish and fresh herbs in either PULSE or continuous mode (AUTO).



EMULSIFIES sauces, crushes ice, and chops chocolate and sugar to a powder in continuous mode (AUTO).

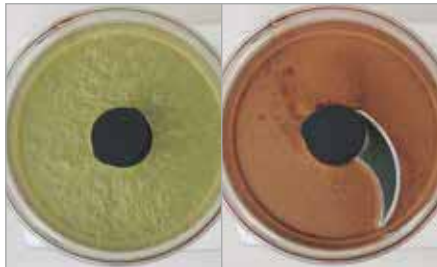


1 Place the metal blade on the motor shaft. It needs to be at the bottom of the bowl.

BlenderMix (depending on the model)



2 Place the ingredients in the bowl, put the lid on and turn it anticlockwise until it locks into position.



BLENDS soups, milkshakes, cake mixtures, pancake batter, etc.

Process in continuous mode for 1-4 minutes.



1 Fit the metal blade on the motor shaft. Put the ingredients in the bowl. Slot the BlenderMix in the bowl. Turn the lid until it locks into position.

The BlenderMix attachment should only be used with the metal blade.



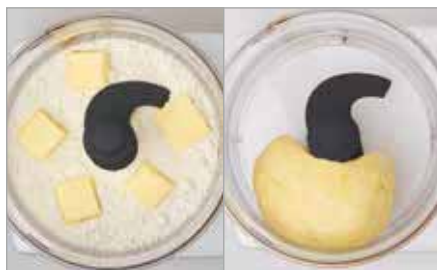
The metal blade is extremely sharp. Always hold it by the central hub. When emptying the bowl, either remove the metal blade first or hold it in place by placing a finger on the central hub.

DOUGH BLADE (FOOD PROCESSING BOWLS)

For Food Processor only. Refer to p.13 for kneading in your Patissier.



MIXES and KNEADS leavened dough for bread, brioche, etc.



MIXES and KNEADS unleavened dough for shortcrust pastry, rich shortcrust pastry, etc.

Depending on the quantity, it usually takes less than a minute to knead a batch of dough. Place all ingredients in the bowl and replace the lid before you switch your appliance on.



1 Fit the dough blade on the motor shaft. It needs to be at the bottom of the bowl.



2 Place all the ingredients in the bowl. Put the lid on and turn anticlockwise until it locks into position.



4 Press **AUTO**. Switch off as soon as the dough forms a ball or the mixture is sufficiently kneaded.



5 The dough blade can also be used to stir chocolate chips, dried fruit, etc., into the dough without chopping them. Simply pulse 2 or 3 times.

Never exceed the quantities recommended on p.7.

Check out our useful hints and tips on p.23.

Use the spatula to scrape any remaining flour off the sides of the bowl.

DOUGH BLADE (PATISSERIE BOWL)

For kneading in Pâtissier only.



KNEADS leavened dough for bread, brioche, etc.



KNEADS unleavened dough for shortcrust pastry, rich shortcrust pastry, etc.

Depending on the quantity, it usually takes less than a minute to knead a batch of dough. Place all ingredients in the bowl and replace the lid before you switch your appliance on.



1 Fit the dough blade on the motor shaft. It needs to be at the bottom of the bowl.



2 Place all the ingredients in the bowl. Put the lid on and turn it anticlockwise until it locks into position.



4 Switch your appliance off as soon as the dough forms a ball or the mixture is sufficiently kneaded.



5 The dough blade can also be used to stir chocolate chips, dried fruit, etc., into the dough without chopping them. Simply pulse 2 or 3 times.

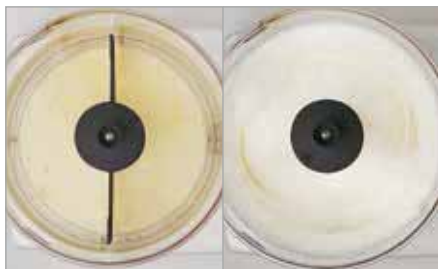
Never exceed the quantities recommended on p.7.

Check out our useful hints and tips on p.23.

Use the spatula to scrape any remaining flour off the sides of the bowl.

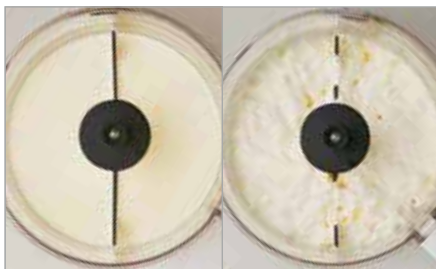
WHISK (FOOD PROCESSING BOWLS)

For Food Processor only. Refer to p.15 for whisking in your Patissier.
Your bowl must be clean and dry. To allow enough air in, remove the graduated pusher from the lid.



WHISKS egg whites

Put the egg whites in the bowl
Whisk continuously for 5-8 minutes,
depending on the number of egg whites.



WHIPS cream

Before you begin, chill the bowl and ingredients in the fridge for an hour. Pour the whipping or double cream into the bowl. **Whisk continuously, keeping a close eye on the cream so that it does not turn into butter.**



Make sure you fit the four sections together correctly. Check that the metal shaft has been correctly inserted. It should protrude slightly from the top.



Slot the egg whisk onto the motor shaft. Ensuring it is at the bottom of the bowl. Add the ingredients.



Put the lid on and turn until it locks into place.



When whisking egg whites or whipping cream, **remove the graduated pusher from the feed tube** to allow more air in.

Check out our useful hints and tips on p.23.

Built to an exclusive, patented Magimix design, the whisk beats the egg whites very gradually, making them stiffer and giving them more volume.

WHISK (PATISSERIE BOWL)

For whisking in Pâtissier only.

Your bowl must be clean and dry. To allow enough air in, remove the cap from the lid.



WHISKS EGG WHITES.

Put the egg whites in the bowl
Whisk continuously for 5-10 minutes,
depending on the number of egg whites.



WHIPS CREAM

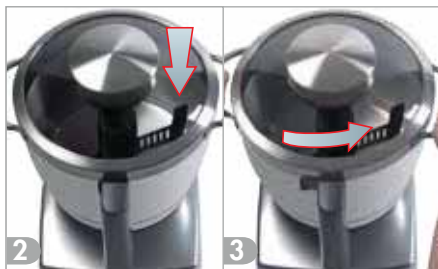
Before you begin, chill the bowl and ingredients in the fridge for an hour. Pour the whipping or double cream into the bowl. **Whisk continuously, keeping a close eye on the cream so that it does not turn into butter.**



Make sure you fit the four sections together correctly. Check that the metal shaft has been correctly inserted. It should protrude slightly from the top.



Slot the egg whisk onto the motor shaft. It needs to be at the bottom of the bowl. Add the ingredients.



Put the lid on and turn until it locks into place.



When whisking egg whites or whipping cream, **remove the cap from the lid** to allow more air in.

Check out our useful hints and tips on p.23.

Built to an exclusive, patented Magimix design, the whisk beats the egg whites very gradually, making them stiffer and giving them more volume.

GRATING / SLICING DISCS

We recommend you use the discs in the midi bowl.



Lower the midi bowl into the main bowl. Slide the disc support onto the motor shaft.



Slicing/grater discs: each disc is engraved with a code, e.g. R/G4: 4mm grater E/S2: 2mm slicer



Position your chosen disc so that the relevant function and thickness code is uppermost.



Slot the disc onto the disc support. Turn it anticlockwise until it locks into place (a two-stage process).



For nonreversible discs*, make sure you put them the right way up. The central plastic part should be pointing downwards.

WARNING

- Always handle the discs with caution, as the blades are extremely sharp.
- Never insert a foreign object - or your fingers - into the feed tube. Always use the pusher designed for that purpose.
- Never exceed the recommended quantities (p. 7).

* depending on the model

After grating or slicing, you will be left with tiny stubs of fruit or vegetables on your discs. This is entirely normal and ensures a flawless end result.

A) XL MODELS



The 2-in-1 feed tube comprises:
 1) **a large feed tube** for round or bulky fruit and vegetables.
 2) **a small feed tube** for small or long fruit and vegetables.



The lid is equipped with a safety system which means that your appliance will only work if the bottom of the large pusher is level with the MAX level indicator.



Large feed tube: fruit or vegetables for slicing can be left whole.



Small feed tube: when grating fruit or vegetables, stack them horizontally for longer shreds.



Small feed tube: to slice long fruit or vegetables (e.g. leeks, carrots), stand them upright and close together in the feed tube.



B) NON-XL MODELS: you may need to cut large fruit or vegetables (e.g. apples, tomatoes) in half.

Check out our useful hints and tips on p.22.

After grating or slicing, you will be left with tiny stubs of fruit or vegetables on your discs. This is entirely normal and ensures a flawless end result.

ADDITIONAL ACCESSORIES

The accessories you find in the box will vary depending on the model.



CITRUS PRESS: with a lever arm and 2 cones, yielding juice with no pips and just the right amount of pulp.



JUICER AND SMOOTHIE Mix : ideal for making juices, cocktails, smoothies, nectars and coulis.



DOUGH BOWL KIT: perfect for hassle-free baking (bread, brioche, cakes). The dough is kneaded, proved and baked all in the same bowl.



MASH & PUREE KIT: for totally natural vegetable purées and fruit compotes.



DICING KIT: as well as dicing fruit and vegetables, you can also cut them into sticks or french fries.



CREATIVE DISC KIT: 3 novel discs for 3 creative cuts: fluted, julienne and extra-wide julienne.

OPTIONAL DISCS



6mm grater • 6mm slicer • Parmesan • Extra-wide julienne • Wide julienne • Fluted • Julienne

USING THE CITRUS PRESS



1 Slot the citrus press basket onto the bowl and turn it anticlockwise until it locks into position.



3 Select the right cone for the size of your citrus fruit. The larger cone should always be clipped onto the smaller one.



5 Slide the cone onto the motor shaft. Position the lever arm opposite the locking system and clip the tab to the base of the basket.



6 Position the halved fruit on the cone, pressing down gently.



7 Lower the lever arm, switch your processor on, and apply **gentle** pressure to the arm until all the juice has been extracted.



8 Switch your appliance off before **raising** the lever arm, to avoid splashing.

When juicing grapefruit, release the pressure very slightly from time to time, to extract the maximum amount of juice.

Check out our useful hints and tips on p.23.

CLEANING

Always unplug your appliance before you clean it.



1 Always clean it immediately after use (using water and washing up liquid).



ACCESSORIES: use a bottle brush to clean inside the accessories.

DOUGH BLADE: remove the detachable cap* for a more thorough clean.



4 **MOTOR UNIT:** wipe with a soft, damp cloth.

To preserve the appearance of the detachable parts and make them last as long as possible, make sure you follow these recommendations:

- Dishwasher: select the minimum temperature ($< 40^{\circ}\text{C}$) and avoid the drying cycle (generally $> 60^{\circ}\text{C}$).
- Washing by hand: do not leave the parts immersed in detergent for too long. Avoid abrasive products (e.g. stainless-steel scrubbers).
- Detergents: read the manufacturer's instructions to check their compatibility with plastic items.

Never leave parts to soak. Dry them straight after washing.

Make sure you dry the stainless steel parts thoroughly to avoid oxidizing stains.

These are purely aesthetic and do not affect the quality of the blades, discs or bowls.

Some foodstuffs such as carrots tend to stain plastic. Rubbing with a piece of kitchen paper and a little vegetable oil will remove most of this staining.

*Insert a spoon handle into the dough blade hub to push the cap off from the inside. The Compact model's dough blade does not have a cap.



Warning: always handle the blades and discs with caution, as they are extremely sharp.

Never immerse the motor unit in water.

SIMPLE

- **AUTO** button: the motor adapts its speed to the task at hand.
- **PULSE** button: for more control over the end result.

This is the setting you need for precision chopping or blending.

Place soft foods (e.g. meat, fish or soft cheese) into the freezer for a few minutes to firm them up before chopping, grating or slicing them in your food processor.

NB. they should be firm, not frozen!

PRACTICAL

- If you want to spend your time using your food processor, rather than cleaning it, do the first task in the mini bowl, then move on to the midi bowl, and finish off with the main bowl. Always start with the hard or dry ingredients and end with the liquid ones.
- If your appliance starts to vibrate, carefully wash and dry the feet, and check that you have not exceeded the maximum capacities shown on p.7.

**XL LID**

- The small feed tube is ideal for:
 - slicing long fruit or vegetables (e.g. cucumbers, carrots, leeks). Stand the fruit and vegetables upright and close together.
 - slicing small fruit or vegetables (e.g. strawberries, kiwi fruit, turnips). Introduce them into the small feed tube one at a time.
 - grating long fruit or vegetables (e.g. carrots, courgettes) or chunks of cheese. Stack them horizontally in the small feed tube.
- The large feed tube is ideal for:
 - slicing round fruit or vegetables (e.g. oranges, pineapples, apples, pears, mangoes, tomatoes, potatoes). Either cut them into large pieces before introducing them into the feed tube, or leave them whole. Make sure you do not fill it beyond the MAX level indicator, otherwise your food processor will not start.

**MINI BOWL**

- The mini bowl is ideal for processing small amounts. Use it to chop onions or herbs, mince meat, or whiz up dips, salad dressings and mayonnaise.
- Before chopping fresh herbs, check that both the herbs and the bowl are perfectly clean and dry. This will ensure you get the very best results. The herbs will also keep for longer.
- You can use the mini bowl directly as a serving dish, providing you remember to remove the metal blade first!



USEFUL HINTS & TIPS



MIDI BOWL AND DISCS

- The midi bowl is ideal for grating and slicing fruit, vegetables and cheese. Cabbage: roll the leaves one inside the other after discarding the tough core and slice.
- Some foodstuffs, such as carrots, tend to stain plastic. Rubbing the part with a piece of kitchen paper and a little vegetable oil will remove most of the staining.



MAIN BOWL

- **Liquid ingredients:** never fill the bowl more than a third full.
- **Solid ingredients:** never fill the bowl more than two-thirds full.



METAL BLADE

- **When processing large amounts** of meat or vegetables, cut the food into 2cm pieces.
- If you are chopping **meat or fish**, use the PULSE button to control the end result.
- For **vegetable purées**, cut the cooked vegetables into large pieces before putting them in the bowl with the metal blade. Use the PULSE button first, then switch to continuous mode (AUTO) until the purée reaches the desired consistency.



BLENDERMIX

- **Soups, pancake batters, cocktails:** the metal blade goes in the bowl first, followed by all the ingredients, then the BlenderMix. Your processor is now ready to run.
- The BlenderMix attachment gives a smooth volute finish.





DOUGH BLADE



- **Soft dough (brioche, choux pastry, etc.):** Magimix food processors work on the rapid kneading principle. Doughs are kneaded for just 30 seconds to 1 minute, the precise time depending on the amount and type of dough. Follow the instructions carefully for each recipe.
- **Normal dough:** for faster results, leave the dough to rise or prove at (or slightly above) room temperature. As flour is very light, you may sometimes notice a cloud of flour escaping from the bowl. To avoid this happening, put all the non-liquid ingredients (salt, flour, butter, eggs, etc.) in the bowl before adding the liquid ingredients (water, milk, etc.). Only then switch your food processor on.
- You can store dough in the freezer for up to 2 months, providing you wrap it carefully in cling film. Remember to take it out the day before you intend to use it.



EGG WHISK

- Make sure your bowl is clean and dry.
- Remember to remove the graduated pusher from the lid to let in enough air!
- Beaten egg whites: for fluffier egg whites, use eggs that are at room temperature.
- Whipped cream: do not use fat-free or low-fat cream, as it will not whip! Make sure the full-fat whipping or double cream you use is chilled. Place the food processor bowl in the freezer for 10 minutes beforehand. If you can track it down, add some powdered stabilizer (e.g. Whip It®) to the cream, as this will keep it stiff for several hours in the fridge. Keep a close eye on the cream while it is being whipped, to avoid over processing and it turning into butter.



CITRUS PRESS

- There are **2 cones**: a small one for lemons and limes, and a large one for oranges and grapefruits. The small cone is stored inside the large cone.



To get the very best out of our recipes, follow these few simple golden rules:

1. Always use the very best ingredients

Choose good-quality, fresh ingredients.

The fresher your **fruit and vegetables**, the more vitamins they will contain. Signs of freshness include smooth skin, green leaves and no bruising.

Always use fresh **meat and fish**.

Pay attention to the type of **flour** indicated in the recipe. The choice of flour is very important, not least because the amount of water you need depends on which type you are using. Wholemeal flour, for instance, contains more bran, which absorbs more water.



Plain flour, a very fine, white, all-purpose flour that is best for making cakes, pastries, sauces and pancake batters.

Self-raising flour has low gluten content and contains a raising agent, usually baking powder. It's used in baking and cake-making.

Strong white flour has a higher gluten content and is therefore ideal for making bread and brioche.



It is better to use **caster sugar**, rather than granulated sugar, which has coarser crystals. Icing sugar is very fine and is commonly used for cake decoration.

Always use **butter**, never margarine or a low-fat spread.

Yeast comes in two forms – fresh or dried. In our recipes, we have chosen to use fresh yeast, which you can get from your local baker, as well as from specialist shops (or the bakery section of your nearest supermarket). If you use dried yeast, remember to use half the amount indicated for fresh yeast.

For the very best results, always dissolve the yeast in a liquid heated to 35 °C. Yeast is a living organism, and if the liquid is any hotter, it will kill it.

Salt regulates the rising action of the yeast and reinforces the structure of the gluten.

It is best to use pasteurised whole **milk**.

Double **cream** has a minimum fat content of 48% (35% for whipping cream), compared with 15% for single cream and even less for “lite” versions. It not only tastes better, but holds air bubbles better when whipped.

Eggs are sold in four different sizes, with medium eggs weighing 53-63g. For recipes where the egg whites are to be beaten, bring them up to room temperature first. Eggs must be fresh if they are to be eaten raw in mousses, etc. If you are using them for home baking (e.g. meringues, macaroons), it is a good idea to separate them 2-3 days beforehand, storing the yolks and whites in separate airtight containers in the fridge. For egg whites to whisk properly, your bowl must be clean, with no traces of fat.

2. Be prepared!

The following pieces of equipment always come in useful:

Measurement instruments: precise electronic kitchen scale (range: from 2g to 2kg) is vital, as is a cooking thermometer that can measure temperatures of up to 200 °C.



Baking tins: it is important to use a baking tin of the right shape, the right quality and made from the right material. We specify which kind of tin is required for each recipe.

Cakemaking accessories: cutters of different sizes, to vary the presentation of cakes and pastries.

A piping bag is vital for filling cream puffs and eclairs, as well as making meringues or macaroons.

You will need a rolling pin for rolling your pastry out and a brush for buttering your tins and painting egg wash on your bread and brioche.



3. Precision

In some recipes, especially those for bread and cakes, the instructions must be followed to the letter. Always weigh or measure the ingredients out carefully and respect the kneading, resting and baking times.

4. Cooking - the grand finale

How well do you know your oven? The success of your recipe may well depend on it, as the temperatures and cooking times in our recipes are merely there to guide you.

These times may vary according to your oven, but will also depend on how finely the ingredients have been chopped. It will also depend on the size and material of the recipient. This is why we recommend you keep a close eye on the baking process and be ready to adjust the cooking time, if necessary.

Avoid opening the oven door while your dish is cooking.

HOW TO READ THE RECIPES

Level of difficulty:  very easy -  easy -  more sophisticated

Measurements: tsp = teaspoon tbsp = tablespoon 1 bowl = 250-350g

1 pulse = one press on the PULSE button lasting 1-2 seconds



Metal blade



BlenderMix



Dough blade



Whisk



Mini bowl



Citrus Press



2mm grater



4mm grater



2mm slicer



4mm slicer



Midi bowl

- The words marked with an asterisk (*) in the recipes are explained in the glossary on p.124.
- In some of the recipes, we have included a table to help you automatically adapt the recipe to the number of required servings and/or the nature of your appliance.

For example, the maximum capacity of the C3200 is generally 4-6 servings.

Serves	2-4	4-6	6-8	8 et +
Compact 3200	•	•		
Cuisine Système 4200	•	•	•	
Cuisine Système 5200	•	•	•	•
Patissier	•	•	•	•

- The recipes without a table are suitable for all our food processors.
- The quantities shown in these recipes can generally be increased if you are using a CS4200, 5200 and Patissier model.



Sauces & Appetisers

Mayonnaise



Preparation: 5 min

1 bowl

- 300ml groundnut oil
- 1 tbsp strong mustard
- 2 tbsp white wine vinegar (optional)
- 2 egg yolks
- Salt & pepper

1. Put the egg yolks, mustard and 1 tbsp of oil in the mini bowl.
2. Blend for 20 seconds. Then, while the machine is still running, add half the oil via the feed tube, starting with a thin trickle and increasing the flow as the mixture starts to thicken.
3. Add the seasoning, switch the processor back on and gradually add the rest of the oil as before. If you are using vinegar, add it at the very end.

Chef's tip: make sure all the ingredients are at room temperature before you begin. For a lighter mayonnaise, use whole eggs.



Aïoli sauce



Preparation: 10 min

1 bowl

Ingredients for 1 bowl of mayonnaise
3 garlic cloves

1. **Peel the garlic cloves.** Halve them lengthwise and discard the central shoots.
2. **Blend the garlic** for 20 seconds in the mini bowl.
3. **Make the mayonnaise** in the same bowl, on top of the garlic paste, according to the recipe on p.28.

Chef's tip: makes a tasty dipping sauce for veggie sticks or meat fondue.

Pesto



Preparation: 10 min

1 bowl

50g pine nuts	1 garlic clove
50g freshly grated parmesan cheese	1 bunch fresh basil
100ml olive oil	Fleur de sel sea salt flakes & pepper

1. **Wash the basil**, strip the leaves from the stalks and carefully pat dry. Peel the garlic clove, halve it lengthwise and discard the central shoot.
2. **Put all the ingredients** except the oil in the mini bowl.
3. **Pulse 10 times** or until the mixture is smooth.
4. **Switch to continuous mode** and trickle the olive oil in via the opening in the lid.

Chef's tip: delicious served with fresh pasta.



Béarnaise sauce



Preparation: 10 min **Cooking:** 10 min

1 bowl

- 100g butter
- 50ml cider vinegar
- 2 egg yolks
- 2 shallots
- 2 sprigs tarragon
- Salt & pepper

1. **Chop the shallots** and tarragon in the mini bowl (4-5 pulses).
2. **Transfer to a small, thick-bottomed saucepan** and add the vinegar, salt and pepper. Reduce* by half over a lower heat.
3. **Pour this reduction** back into the mini bowl. Add the egg yolks and pulse 3 times.
4. **Add the butter**, cut into dice. Pulse 8 times or until the sauce reaches the desired consistency.

Chef's tip: delicious with grilled red meat.

Cocktail sauce



Preparation: 10 min

1 bowl

- 1 bowl of mayonnaise
- 1 tbsp tomato ketchup
- 1 tbsp port or cognac
- 1 tsp Worcestershire sauce
- 1 tbsp thick crème fraîche
- 2 drops Tabasco®

1. **Make the mayonnaise** according to the recipe on p.28.
2. **Add all the other ingredients.** Pulse 5-6 times or until the mixture is smooth.

Chef's tip: a classic accompaniment for prawns and avocados.



Mint sauce



Preparation: 5 min

1 bowl	1 bunch fresh mint
	3 tbsp boiling water
	2 tbsp caster sugar
	5 tbsp white wine vinegar

1. **Trim the mint**, place it in the mini bowl and process for 15 – 20 seconds or until it is finely chopped.
2. **Dissolve the sugar** in the boiling water and add it and the vinegar to the bowl.
3. **Process briefly** to mix and leave to cool before serving.

Tartar sauce



Preparation: 5 min

1 bowl	Ingredients for 1 bowl of mayonnaise
	4 gherkins
	1 spring onion
	2 tbsp capers
	Fresh parsley, chives and chervil
	Salt & pepper

1. **Chop the gherkins**, capers, onion and herbs in the mini bowl. Set aside.
2. **Make the mayonnaise** according to the recipe on p.28.
3. **Add the chopped ingredients** and pulse 2-3 times to incorporate them. Season to taste.

Chef's tip: delicious partnered with steak tartare, fish, fondues, etc.

Tuna dip



Preparation: 5 min

1 bowl	Tinned tuna in brine (190g net weight)
	2 tbsp soft cheese
	1 tsp olive oil
	1 tsp mustard
	Juice of ½ lemon
	15 chive leaves
	Fleur de sel sea salt flakes & pepper

1. Drain the tuna and break into large flakes. Place in the mini bowl.
2. Add all the other ingredients, pulse 4-5 times, and hey presto!

Chef's tip: also great as a spread on slices of toasted country bread.

Tapenade



Preparation: 5 min

1 bowl	250g pitted black olives
	20ml olive oil
	1 tbsp capers
	2 tsp mustard
	Juice of 1 lemon
	Pepper

1. Put all the ingredients except the olive oil in the mini bowl. Blend for about 30 seconds to achieve an even consistency.
2. Run the processor for a further 10-20 seconds, gradually adding the olive oil via the opening until it is completely absorbed.

Chef's tip: delicious with toasted slices of country bread.

For a more intense flavour, replace the standard black olives in brine with herbed or Greek-style black olives, remembering to pit them first.





Dijon dip



Preparation: 5 min

1 bowl

- 2 slices cooked ham
- 2 tbsp thick crème fraîche
- 1 tsp whole-grain mustard

1. **Cut the ham into large pieces** and put in the mini bowl. Pulse 4-5 times or until it is finely chopped.
2. **Add the cream** and mustard.
3. **Pulse 4 times**, and hey presto!

Chef's tip: especially good with carrot or courgette sticks and cauliflower florets.

Guacamole



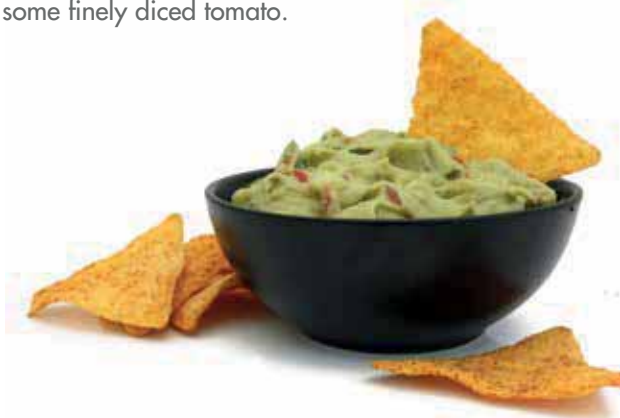
Preparation: 5 min

1 bowl

- 2 ripe avocados
- 1 tbsp thick crème fraîche
- 1 small onion (or spring onion)
- Juice of 1 lime
- Tabasco®
- Olive oil
- Salt & pepper

1. **Peel and quarter the onion** and place in the mini bowl. Pulse 3 times.
2. **Halve the avocados**, discard the stones, scoop out the flesh and cut into large pieces. Switch your food processor on and add the avocado to the onion via the feedtube, together with the lime juice, cream, a few drops of Tabasco® and a dash of olive oil.
3. **Blend for about 1 minute** to achieve a smooth purée. Season according to taste.

Chef's tip: as a finishing touch, add some finely diced tomato.



Ham and olive cake



Preparation: 10 min **Baking:** 45 min **Equipment:** 1 rectangular cake tin

1 cake

Cake mixture

150g plain flour
100g gruyère cheese
125ml hot milk
100ml olive oil
3 eggs
1 tbsp baking powder

Flavouring

200g cooked ham
75g pitted green olives
Salt & pepper

1. Preheat your oven to 180 °C (gas mark 4).
2. Fit the 2mm grater disc in the midi bowl and grate the cheese. Set aside.
3. Put the olives in the mini bowl and pulse 2-3 times. Dice the ham.
4. Fit the metal blade in the main bowl and blend the flour and eggs for 40 seconds.
5. Press STOP and scrape. Via the opening, add the hot milk and olive oil while the processor is still running. Scrape the flour off the bowl walls using the spatula provided. Stir in the baking powder, olives, cheese, ham, salt and pepper. Pulse 2-3 times to combine thoroughly.
6. Transfer the mixture to a buttered cake tin.
7. Bake in the oven for approx. 45 minutes. Check that the cake is done by inserting a skewer. If it comes out clean, the cake is ready.
8. Allow the cake to cool in the oven with the door ajar. Turn out and serve.

Chef's tip: you can use any flavours you like – the only limit is your imagination!



Cheese puffs



Preparation: 15 min **Baking:** 20-25 min **Equipment:** piping bag* (optional)

30 cheese puffs

Choux pastry

200ml water

150g plain flour

75g butter

4 eggs

1 egg yolk (for brushing)

1 pinch of salt

Flavouring

100g comté cheese

1. Grate the cheese in the midi bowl using the 2mm grater disc. Set aside.

To make the choux pastry

2. Preheat your oven to 180 °C (gas mark 4). Pour the water into a saucepan. Add the diced butter.
3. Bring to the boil. Remove from the heat and add the flour all in one go. Beat in vigorously with a spatula. Return to the heat for about 1 minute, stirring constantly, until the dough no longer sticks to the sides of the pan.
4. Remove from the heat and transfer the dough to the bowl with the dough blade. Process for 15 seconds, then add the eggs one at a time via the feed tube, running for a further 30 seconds.
5. Add three quarters of the cheese and process for 5 seconds.
6. Line a baking sheet with baking parchment. Spoon the dough into a piping bag* with a plain nozzle. Pipe out buns measuring approx. 3cm across.
7. Brush the buns with egg yolk, flattening them very slightly. Scatter with the rest of the grated cheese.
8. Bake in the oven for 20-25 minutes or until golden. Cool on a wire tray. They should be served warm.

Chef's tip: for sweet puffed pastry, omit the cheese and add 1 tbsp of sugar to the pan with the water and butter.





Bread & Baking

Country loaf



Preparation: 10 min **Resting:** 3hr **Baking:** 25 min

1 small loaf

Dough

250g strong white bread flour

160ml water

12g fresh yeast*

5g salt

1. Stir the yeast into the water with a fork until it dissolves. Allow to rest for 1 minute.
2. **Put the flour, salt and yeast liquid** in the main bowl fitted with the dough blade.
3. **Process for 1 minute** or until the dough forms a ball.
4. **With floured hands**, take the dough out of the bowl, roll it into a ball and place it in a large mixing bowl. Cover with cling film or a damp cloth. Allow to rise for approx. 2 hours.
5. **Take the dough out of the bowl** with floured hands and place it on a floured worktop. Flatten it gently with the heel of your hand **A**. fold the two sides into the middle, and turn it over **B**.
6. **Transfer the dough** to a baking tray lined with baking parchment. Cover with a damp cloth and prove* for 1 hour.
7. **20 minutes before the end of the proving time**, fill the dripping pan in the oven with water. Preheat your oven to 220 °C (gas mark 7).
8. **Dust the loaf lightly with flour** and cut a deep cross in it with the wet blade of a sharp knife **C**.
9. **Bake for approx. 25 minutes** or until golden.
10. **To check that it is done**, turn it over and give it a sharp knock. It should sound hollow. Allow to cool on a wire tray.

You can double the amounts with the CS4200, CS5200 and Pâtissier models.

Chef's tip: never allow yeast to come into direct contact with salt.





Baguettes



Preparation: 20 min **Resting:** 1hr40 min **Baking:** 15-20 min

2 baguettes | 250g strong white bread flour
150ml water
12g fresh yeast*
5g salt

1. **Stir the yeast** into the water with a fork until it dissolves. Allow to rest for 1 minute.
2. **Place the salt, flour and yeast liquid** in the main bowl fitted with the dough blade.
3. **Process for 1 minute** or until the dough forms a ball.
4. **Take the dough out of the bowl** with floured hands, roll it into a ball and place it in a large mixing bowl. Cover with cling film or a damp cloth. Allow to rise for approx. 1 hour.
5. **Flour your hands** and knock back* the dough by giving it a few gentle punches **A**. Transfer the dough to a floured worktop.
6. **Cut the dough into two equal parts** **B**. Roll each one into a thin baguette shape **C**.
7. **Lay the baguettes on a baking tray** lined with baking parchment and cover with a damp cloth. Prove* for 40 minutes.
8. **20 minutes before the end of the proving time**, fill the dripping pan in the oven with water and preheat your oven to 220 °C (gas mark 7).
9. **Dust the baguettes with flour** and cut slashes in the top with the wet blade of a sharp knife **D**.
10. **Bake for 15-20 minutes**, keeping a close eye on them.
11. **To check that the baguettes are done**, turn them over and give them a sharp knock. They should sound hollow. Cool on a wire tray.

You can double the amounts with the CS4200, CS5200 and Pâtissier models.

Chef's tip: never allow yeast to come into direct contact with salt.





Olive and chorizo buns



Preparation: 10 min **Resting:** 1hr30 min **Baking:** 20 min

6 buns

Dough
250g strong white bread flour
150ml water
4g fresh yeast*
4g salt

Flavouring
40g pitted olives
80g chorizo sausage

1. **Skin the chorizo** and place it in the mini bowl. Process for 5 seconds, then add the olives and pulse 3-5 times. Set aside.
2. **Stir the yeast** into the water with a fork until it dissolves. Allow to rest for 1 minute.
3. **Place the salt, flour and yeast liquid** in the main bowl fitted with the dough blade.
4. Run your processor for 1 minute or until the dough forms a ball.
5. **Add the olives and chorizo**, pressing the pulse button a few times to incorporate them.
6. **Take the dough out the bowl** with floured hands, roll it into a ball and place it in a large mixing bowl. Cover with cling film or a damp cloth and leave to rise for 1 hour.
7. **With floured hands**, knock back* the dough by giving it a few gentle punches **A**.
8. **Turn the dough out onto a floured worktop** and divide into 6 equal pieces (approx. 80 g each) with a sharp knife **B**. Shape into small buns **C**.
9. **Arrange the buns on a baking tray** lined with baking parchment. Cover with a damp cloth and prove* for 30 minutes.
10. **20 minutes before the end of the proving time**, fill the dripping pan in the oven with water and preheat your oven to 240 °C (gas mark 9).
11. **Cut a deep cross** in the top of each bun with the wet blade of a sharp knife **D**.
12. **Lower the oven temperature to 200 °C (gas mark 6)** and bake the buns for 20 minutes or until they are golden.
13. **To check that the buns are done**, turn them over and give them a sharp knock. They should sound hollow. Leave them to cool on a wire tray.

Chef's tip: you can replace the olives and chorizo with figs and walnuts.
Never allow yeast to come into direct contact with salt.





Sandwich loaf



Preparation: 15 min **Resting:** 1hr30 min **Baking:** 30 min

Equipment: 1 loaf tin

1 loaf

- 350g strong white bread flour
- 275ml milk
- 30g butter
- 10g caster sugar
- 10g fresh yeast*
- 5g salt

1. **Stir the yeast into the milk** with a fork until it dissolves. Leave to rest for 1 minute.
2. **Put the flour, sugar, butter, salt and yeast liquid** in the main bowl fitted with the dough blade. Process for 1 minute.
3. **With floured hands**, transfer the dough to a large, floured mixing bowl. Cover with cling film or a damp cloth and leave to rise for 1 hour.
4. **Shape the dough into a fat sausage shape** **A**, transfer to a buttered loaf tin **B** and cover with a large bowl or cling film **C**.
5. **Preheat your oven** to 180 °C (gas mark 4).
6. **Allow the dough to prove*** for 30 minutes at room temperature.
7. **Bake for 30 minutes.** If the top starts to go brown, cover it with a piece of aluminium foil.
8. **Allow to cool slightly** before turning out.





Fougasse



Preparation: 15 min **Resting:** 1hr30 min **Baking:** 15 min

1 fougasse

Dough

250g strong white bread flour
150ml water
50ml olive oil
6g fresh yeast*
5g salt

Flavouring

100g pitted olives
10ml olive oil
Thyme

1. **Stir the yeast into the water** with a fork until it dissolves. Leave to rest for 1 minute.
2. **Place the flour, salt, oil and yeast liquid** in the main bowl fitted with the dough blade.
3. **Process for 1 minute** or until a soft dough has formed.
4. **With floured hands**, transfer the dough to an oiled dish. Cover with cling film and leave to rise for 1 hour.
5. **Gently fold the dough over twice** **A** with floured hands and cover with cling film or a damp cloth. Prove* for 30 minutes.
6. **Meanwhile**, preheat your oven to 240 °C (gas mark 9).
7. **Gently lift the dough out of the dish** and place it on a baking tray lined with baking parchment, taking care not to squash the air bubbles.
8. **Spread the dough out**, flattening it with your fingertips **B**.
9. **Scatter the olives and thyme** over half the surface and fold the other half over **C**.
Brush with the oil.
10. **Bake for approx. 15 minutes**. Eat warm or cold.

Chef's tip: you can replace the olives with cherry tomatoes, cheese, etc.

A



B



C





Veggie pizza



Preparation: 45 min **Resting:** 1hr **Baking:** 15-20 min

1 large pizza

Dough

200g strong white bread flour
100ml water
35ml olive oil
4g salt
6g fresh yeast*
1 tsp dried oregano (optional)

Topping

300g mozzarella cheese
6 tbsp tomato coulis
1 small courgette
2 tomatoes
1 onion
Fresh basil
Chili oil

To make the pizza dough

1. **Stir the yeast** into the water with a fork until it dissolves. Allow to rest for 1 minute.
2. **Put the salt, flour, oregano, oil and yeast liquid** in the main bowl fitted with the dough blade.
3. **Process for 1 minute** or until the dough starts to form a ball. If necessary, scrape the bowl walls clean with the spatula and run the processor for a further few seconds.
4. **Lift the dough out of the bowl** with floured hands and roll it into a ball. Place it in a large mixing bowl and cover with cling film or a damp cloth. Leave to rise for approx. 1 hour.
5. **With floured hands**, knock back* the dough by giving it a few gentle punches **A**.
6. **Fill the dripping pan** in the oven with water and preheat your oven to 240 °C (gas mark 9).
7. **Roll the dough out B**, on a floured worktop to form one large pizza base (or two smaller ones). Prick it all over with a fork **C**.

A



B



C



To make the topping

1. **Wash the vegetables** and peel the onion. Fit the 2mm slicing disc in the midi bowl. Slice the onions and set aside. Slice the courgette and tomatoes, transfer to a colander and sprinkle with salt to get rid of the excess juices.
2. **Fry the sliced onion** in a little olive oil.
3. **Spread the tomato coulis** over the pizza base. Add the onions and the drained courgette and tomato slices. Top with round slices of mozzarella. Season each layer with salt and pepper.
4. **Lower the oven temperature** to 220 °C (gas mark 7) and bake the pizza for 15-20 minutes, depending on the thickness of the base. Check it at regular intervals.
5. **As soon as you take it out of the oven**, scatter with torn leaves of fresh basil and drizzle with chili oil.



Leek quiche



Preparation: 45 min **Resting:** 1h30 min **Baking:** 30 min

Equipment: quiche tin Ø 28-30cm

1 quiche

Puff pastry

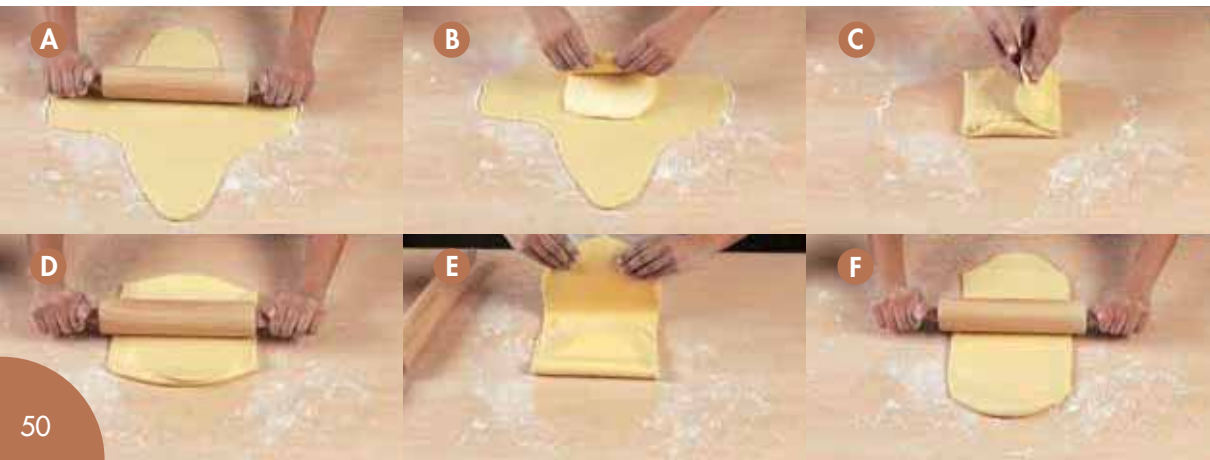
250g plain flour
50g softened butter
130ml water
200g chilled butter

Filling

100ml crème fraîche
40g butter
40g gruyère cheese
50ml water
2 leeks
2 eggs
Salt & pepper

To make the puff pastry

1. Put the flour and softened butter (cut into pieces) and water in the main bowl fitted with the dough blade.
2. Process for 30 seconds or until bread crumbs are formed. With the food processor still running slowly pour in the water until the pastry forms a ball.
3. Take the pastry out of the bowl, wrap it in cling film and flatten it. Leave in the fridge for 1 hour.
4. Remove the cling film and place the pastry on a floured worktop. Roll out from the centre in four direction to form a cross **A**.
5. Place the chilled butter between two sheets of cling film. Flatten to form a 2cm thick square. Remove the clingfilm and place the butter at the centre of the cross **B** and fold the arms of the cross in towards the centre **C**.
6. Roll the pastry out to form a long rectangle **D**. Fold it in thirds like a wallet **E**.
7. Turn the pastry 90° and roll the pastry out to form a long rectangle **F**. Fold it in thirds like a wallet **E**.
8. Wrap the pastry in cling film and chill for 30 minutes in the fridge.
9. Repeat Steps 6, 7 and 8 twice.
10. Roll the pastry out into a circle to fit the quiche tin and leave it in a cool place for 30 minutes.



To make the filling

1. **Preheat your oven** to 210 °C (gas mark 6).
2. **Fit the 2mm grater disc in the midi bowl**, grate the cheese and set aside.
3. **Wash the leeks**. Discard the green part and cut the white part into thin slices using the 2mm slicing disc in the midi bowl. Set aside.
4. **Melt the butter** in a sauté pan. Add the leeks, give them a stir, then pour in 50ml water.
5. **Soften the leeks** over a low heat for 15 minutes, making sure they do not brown. If necessary, add a little more water. Season with salt and pepper.
6. **Prick the quiche base** all over with a fork.
7. **Either in the main bowl** fitted with the metal blade or in the mini bowl, blend the cream, eggs, salt and pepper for 30 seconds.
8. **Arrange the leeks** in the pastry case. Top with the creamy egg mixture.
9. **Scatter with grated cheese** and bake for approx. 30 minutes.
10. **Serve piping hot.**

Chef's tip: you can replace the leeks with onions, diced bacon, tomatoes, etc.



Plaited brioche



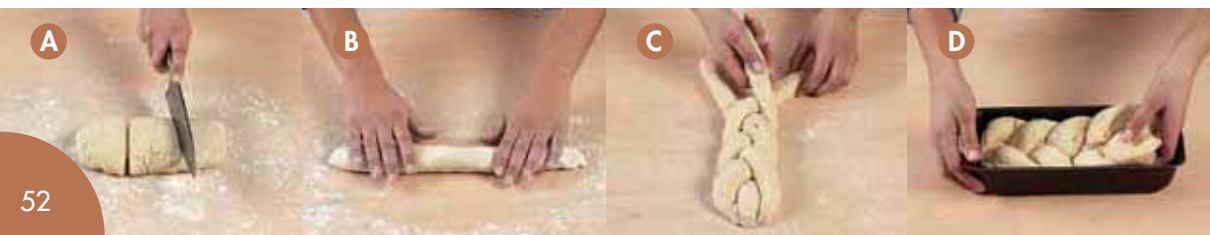
Preparation: 20 min **Resting:** 1 hr **Baking:** 20 min

Equipment: 1 rectangular loaf tin

1 brioche loaf

250g strong white bread flour
125ml milk
20g butter
40g sugar
14g fresh yeast*
1 pinch of salt
1 beaten egg (for brushing)

1. **Stir the yeast into the milk** with a fork until it dissolves. Leave to rest for 1 minute.
2. **Put the flour, salt, sugar, butter and yeast liquid** in the main bowl fitted with the dough blade.
3. **Process for 1 minute.** If necessary, scrape the bowl walls with the spatula and process for a few more seconds.
4. **With floured hands,** transfer the dough to a large, lightly floured mixing bowl. Cover with cling film or a damp cloth and leave to rest for 30 minutes.
5. **The dough is now ready to be plaited.** Divide it into 3 equal parts **A**. shape these parts into thin sausage shapes of equal size on a floured worktop **B**. and plait them together **C**. Carefully transfer to a buttered and floured loaf tin **D**.
6. **Prove*** in a very low oven for 30 minutes.
7. **Remove the tin from the oven** and turn the oven up to 180 °C (gas mark 4).
8. **Brush the brioche** with beaten egg.
9. **Bake for approx. 20 minutes.** If the top starts to brown, cover it with a piece of aluminium foil.
10. **Allow to cool** before turning out.





Traditional brioche



Preparation: 10 min **Resting:** 1h30 min **Baking:** 25 min

Equipment: fluted round brioche tin

1 brioche loaf

Dough

250g strong white bread flour

100g softened butter

30g sugar

4g salt

12g fresh yeast*

60ml milk

2 eggs

1 beaten egg (for brushing)

1. **Stir the yeast** into the milk with a fork until it dissolves. Allow to rest for 1 minute.
2. **Put the salt**, flour, butter, sugar, eggs and yeast liquid in that order in the main bowl fitted with the dough blade.
3. **Process for approx. 30 seconds.**
4. **Remove the dough blade from the bowl.** Transfer the dough to a large, floured mixing bowl using the spatula. Cover with cling film or a damp cloth and leave to rest for 30 minutes.
5. **With floured hands**, knock back* the dough by giving it a few gentle punches.
6. **Transfer the dough to the buttered tin.** Pinch the head of the brioche **A**, and twist it until it becomes detached. Run a floured finger between the ball and the rest of the dough **B**. Prove for 1 hour in an extremely low oven.
7. Brush the brioche with beaten egg **C**.
8. **Turn the oven up to 180 °C (gas mark 4)** and bake the brioche for approx. 25 minutes.
9. **If the top starts to brown**, cover it with a piece of aluminium foil.
10. **Allow to cool before turning out.**

Chef's tip: you can add chocolate chips, pink pralines (sugar-coated almonds), etc. to your brioche.

A



B



C





Scones



Preparation: 5 min

Serves 4

250g plain flour
160ml milk
25g caster sugar
50g butter
½ tsp baking powder
1 pinch of salt

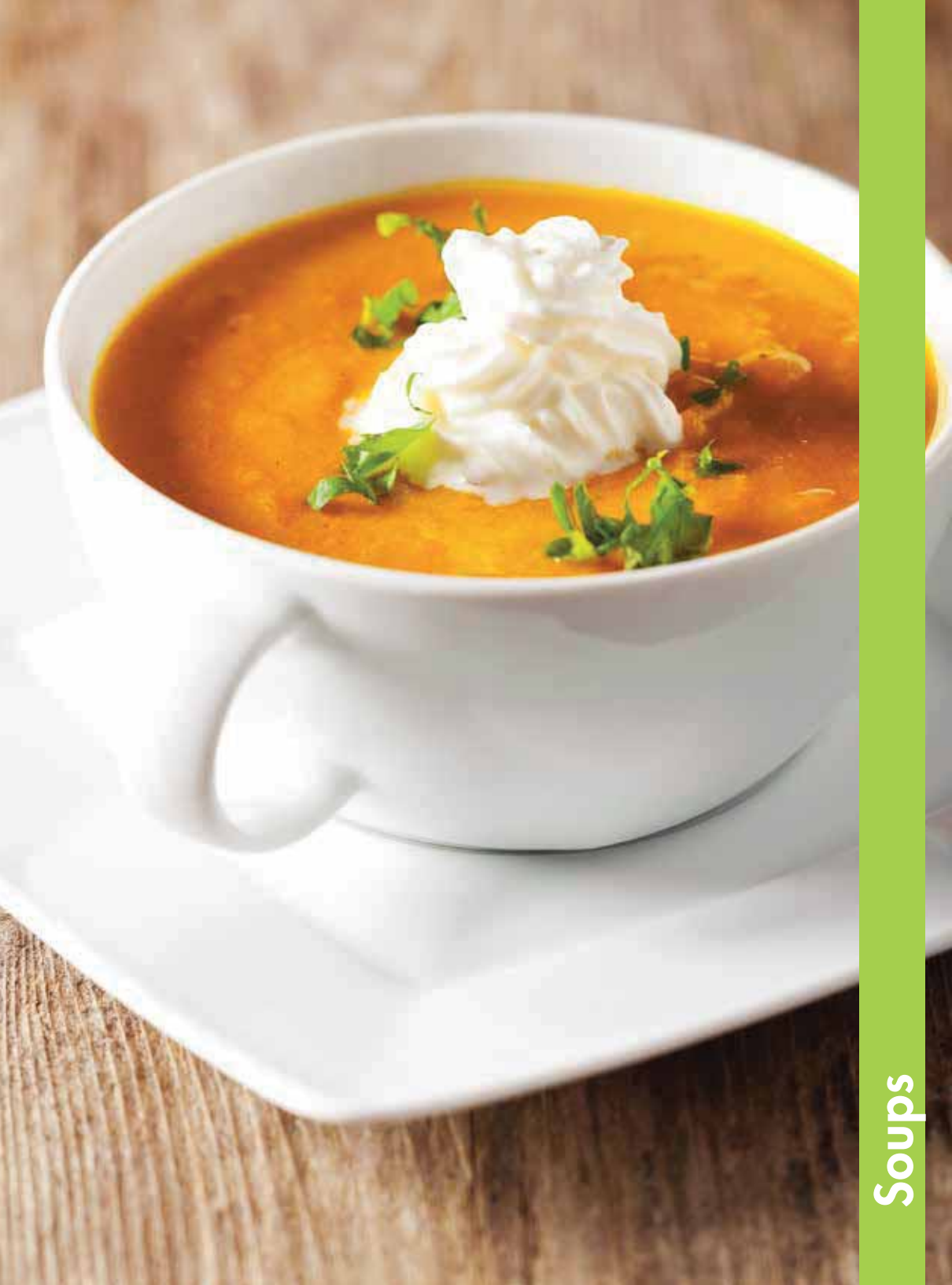
1. **Fit the double-bladed knife.** Place the flour, baking powder and salt in the bowl and process briefly to mix them.
2. **Cut the butter into pieces** and add it to the bowl with the sugar.
3. **Process for 5 - 7 seconds**, or until the mixture resembles fine breadcrumbs, then, with the machine running, gradually pour the milk in through the **feed tube**.
4. **Process for about 10 seconds** or until a sticky mixture has formed.
5. **On a well floured surface** knead the dough lightly then roll out to 1.5cm thick and using a 5cm pastry cutter, cut out the scones.
6. **Place them on a greased baking tray** and bake in a hot oven 220° C (gas mark 7) for 10 - 15 minutes or until well risen and browned.
7. **Cool on a wire rack.**

Variations:

Cheese Scones : Replace the sugar and with 50g grated cheddar cheese to the dry ingredients together with a pinch of dry mustard. Finish as above.

Sultana Scones : Add 50g sultanas to the processed ingredients and pulse to stir in, after adding the milk. Finish as above.





Country soup



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200/Pâtissier
PREPARATION	15 min	15 min	20 min	20 min
COOKING	20 min	20 min	25 min	25 min
Leek	½	1 small	1	1
Carrots	1	1	2	2
Potatoes	1	1	1	2
Onion	¼	¼	½	½
Crushed garlic clove	½	½	1	1
Butter	10g	15g	20g	25g
Water	500ml	700ml	850ml	1 l
Salt & pepper				

- 1. Peel and wash the vegetables.** Slice them in the midi bowl fitted with the 2mm slicing disc.
- 2. Soften the onion in the butter** in a thick-bottomed pan. Add the other vegetables and cook for 2 minutes, stirring constantly.
- 3. Add the water and season to taste.** Simmer gently for 20-25 minutes.
- 4. Transfer the soup** to the main bowl fitted with the main blade and the BlenderMix. Blend until desired consistency is reached.
- 5. If necessary,** reheat the soup in the pan over a low heat before serving.

Chef's tip: For an even tastier soup, fry some diced bacon with your onion.



Pumpkin soup



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200/Pâtissier
PREPARATION	20 min	20 min	30 min	30 min
COOKING	15 min	15 min	20 min	20 min
Pumpkin	350g	650g	800g	1kg
Onion	½	½	1	1
Fresh ginger (cm)	1	1	2	3
Curry powder	½ tsp	½ tsp	1 tsp	1 tsp
Butter	20g	20g	25g	25g
Water	400ml	600ml	800ml	1l

Salt & pepper

1. Peel and wash the pumpkin, onion and ginger.
2. Slice the onion in the midi bowl with the 2mm slicing disc. Set aside.
3. Slice the pumpkin, followed by the ginger. Set aside.
4. Soften the onion in the butter in a thick-bottomed pan. Add the pumpkin and ginger and cook for 2 minutes, stirring constantly.
5. Add the water and season to taste. Simmer gently for 10-15 minutes.
6. Pour the soup into the main bowl fitted with the metal blade and the BlenderMix. Blend continuously for 1-2 minutes.

Chef's tip: for a milder taste, add a little crème fraîche.



Cream of courgette



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200/Pâtissier
PREPARATION	20 min	20 min	30 min	30 min
COOKING	15 min	15 min	20 min	20 min
Courgettes	2	4	5	6
Chicken stock cubes	½	1	1 ½	2
Water	400ml	600ml	800ml	1l
Fresh tarragon leaves	1	2	2	3
Liquid crème fraîche	60ml	100ml	150ml	180ml
Salt & pepper				

1. **Wash and top and tail the courgettes.** Slice them in the midi bowl with the 4mm slicing disc. Bring the water to the boil with the stock cube(s) and cook the courgettes for 20 minutes.
2. **Blend the courgettes** in the main bowl fitted with the metal blade and the BlenderMix for 1 minute. Add the tarragon, then the cream, via the feed tube while the machine is running.
3. **Gradually add the cooking liquid** via the feed tube until the soup reaches the desired consistency.
4. **Serve in bowls or soup dishes** with a scattering of tarragon leaves. Season according to taste.

Chef's tip: To make this soup vegetarian replace the chicken stock with vegetable stock.

Cream of cauliflower with diced bacon



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200/Pâtissier
PREPARATION	15 min	15 min	20 min	20 min
COOKING	20 min	20 min	30 min	30 min
Cauliflower head	½	1	1 ½	2
Crème fraîche	100ml	200ml	300ml	400ml
Ground nutmeg	½ tsp	½ tsp	1 tsp	1 tsp
Diced bacon	50g	100g	150g	200g

Salt & pepper

1. **Wash the cauliflower** and separate into florets. Pour the water into a thick-bottomed pan. Add the cauliflower, cover with a lid and cook for approx. 30 minutes.
2. **Meanwhile, fry the bacon** in a frying pan, then blend in the main bowl fitted with the metal blade and the BlenderMix. While the machine is still running, add the cauliflower and a little of the cooking liquid.
3. **Once the cauliflower** has been reduced to a smooth purée, add the cream, nutmeg, salt and pepper.
4. **Check the seasoning.** Serve piping hot.

Gazpacho



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200/Pâtissier
PREPARATION	15 min	15 min	20 min	20 min
RESTING	3 hr	3 hr	3 hr	3 hr
Ripe tomatoes	250g	500g	750g	1 kg
Cucumber	$\frac{1}{8}$	$\frac{1}{4}$	$\frac{1}{3}$	$\frac{1}{2}$
Red pepper	$\frac{1}{8}$	$\frac{1}{4}$	$\frac{1}{3}$	$\frac{1}{2}$
Garlic clove	$\frac{1}{4}$	$\frac{1}{2}$	$\frac{3}{4}$	1
Olive oil	1 tbsp	2 tbsp	3 tbsp	4 tbsp
Lemon	$\frac{1}{2}$	$\frac{1}{2}$	1	1

Salt & pepper

1. Wash the vegetables.
2. Peel the cucumber. Destalk and deseed the pepper. Destalk the tomatoes.
3. Cut all the vegetables into large pieces. Together with the garlic, place them in the main bowl fitted with the metal blade and the BlenderMix and blend continuously for 1 minute.
4. Open the lid. Season the soup with salt and pepper, freshly-squeezed lemon juice and olive oil. Blend for a further 1-2 minutes.
5. Chill for at least 3 hours before serving.

Chef's tips: for a more sophisticated starter, garnish with finely diced vegetables. Serve with toasted bread and homemade pesto (recipe p.29). When making gazpacho for two, use the mini bowl.



Chilled carrot soup



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200/Pâtissier
PREPARATION	30 min	30 min	40 min	40 min
RESTING	3 hr	3 hr	3 hr	3 hr
COOKING	20 min	20 min	25 min	25 min
Carrots	350g	700g	1kg	1.3kg
Oranges (untreated)	1	2	3	4
Onions	½	1	1 ½	2
Chicken stock cubes	1	2	3	4
Water	400ml	650ml	800ml	1l
Acacia honey	½ tbsp	1 tbsp	1 ½ tbsp	2 tbsp
Ground cumin	½ tsp	1 tsp	1 ½ tsp	2 tsp
Olive oil				

Salt & pepper

1. **Bring the water almost to the boil** in a large pan and dissolve the stock cubes in it.
2. **Peel the carrots** and slice them in the midi bowl using the 4mm slicing disc. Cook them in the stock.
3. **Cut a sliver of orange peel** and add it to the carrots as there are cooking. Peel the onions and chop them in the mini bowl. Fry them in olive oil. Set aside.
4. **When the carrots are cooked**, blend them with the onions, salt and pepper in the main bowl fitted with the metal blade and the BlenderMix. Gradually add the cooking liquid via the feed tube. Allow to cool.
5. **Juice the oranges** using the citrus press and add the juice to the cold carrot soup. Add the honey and ground cumin. Stir in well with the spatula.
6. **Allow to chill** for at least 3 hours in the fridge.

Chef's tip: for a milder taste, add a little crème fraîche.



Chilled pepper and mascarpone soup



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200/Pâtissier
PREPARATION	20 min	20 min	30 min	30 min
RESTING	3 hr	3 hr	3 hr	3 hr
COOKING	30 min	30 min	35 min	35 min
Red peppers (deseeded)	2	3	4	6
Potatoes	½	1	2	2
Garlic cloves	½	1	2	2
Onions	½	½	1	1
Bouquet garni	½	1	1	1
Mascarpone	50g	100g	150g	200g
Water	400ml	600ml	800ml	1l
Olive oil	2 tbsp	3 tbsp	5 tbsp	6 tbsp
Pinches ground ginger	1	2	3	4
Cayenne pepper, mild chili powder & salt				

1. **Peel the potatoes**, onions and peppers.
2. **Slice the peppers** in the midi bowl using the 4mm slicing disc, then the potatoes and finally the onion. Set aside.
3. **In a thick-bottomed pan**, gently fry the onion in a little olive oil over a low heat for 2 minutes.
4. **Add the peppers and garlic** and cook for 10 minutes, stirring regularly.
5. **Pour in the water** and season with salt. Add the potatoes, ginger and bouquet garni. Simmer gently for the amount of time indicated in the table.
6. **Discard the bouquet garni**. Blend the vegetables with the mascarpone and olive oil in the main bowl fitted with the metal blade and the BlenderMix. Gradually add the cooking liquid via the feed tube. Season with the Cayenne pepper.
7. **Allow to chill** for at least 3 hours in the fridge.
8. **Just before serving**, sprinkle with mild chili powder.





Starters

Spring vegetable clafoutis



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200/Pâtissier
PREPARATION	20 min	20 min	30 min	30 min
BAKING	40 min	40 min	50 min	50 min
EQUIPMENT	Small casseroles		Tart tin Ø 26-30cm	
Eggs	1	2	3	4
Crème fraîche	160ml	320ml	500ml	650ml
Courgettes	½	¾	1	1½
Carrots	½	¾	1	1½
Turnips	1	1½	2	3
Red pepper	¼	½	½	1
Onions	½	½	1	1½
Cherry tomatoes	3	5	8	10
Chives	2	3	4	6
Thyme sprigs	1	1	2	2
Pinches ground nutmeg	1	2	3	4
Salt & pepper				

1. **Wash the vegetables** and peel the carrots and onions.
2. **Grate the carrots, courgettes and turnips** in the midi bowl using the 4mm grater disc. Set aside.
3. **Replace the grater disc** with the 4mm slicing disc. Slice the pepper and onions. Set aside.
4. **Break the eggs into the main bowl** fitted with the metal blade. Add the snipped chives, cream and nutmeg. Season with salt and pepper. Blend for 30 seconds.
5. **Butter the tart tin (or casseroles)** and arrange the vegetables on the bottom. Top with the egg mixture. Add the halved cherry tomatoes and scatter with thyme.
6. **Bake** for the amount of time indicated in the table in an oven preheated to 180 °C (gas mark 4).

Chef's tip: this starter is delicious served with a garlic sauce.

Switch your processor on and drop two garlic cloves (peeled) into the mini bowl. Open the machine, scrape the garlic off the bowl walls with the spatula and add 1 tsp smooth mustard. Switch the processor back on and trickle in 150ml olive oil via the feed tube. Season to taste and add the juice of ½ lemon. This veg bake is best eaten warm, accompanied by the garlic sauce and a green salad with a walnut-oil dressing.

Coleslaw

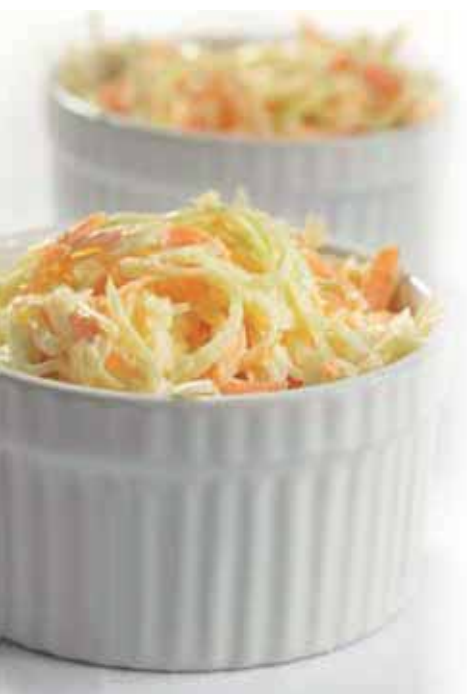


SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200/Pâtissier
PREPARATION	10 min	10 min	10 min	10 min
Head white cabbage	1/6	1/4	1/2	1
Onions	1/4	1/2	1	1 1/2
Carrots	2	3	4	6
Strong mustard	1/2 tsp	1 tsp	1 1/2 tsp	2 tsp
Mayonnaise	2 tbsp	4 tbsp	6 tbsp	8 tbsp
White wine vinegar	1/2 tbsp	1 tbsp	2 tbsp	3 tbsp

Salt, pepper & sugar

1. **Make the mayonnaise** according to the recipe on p.28, halving the amounts.
2. **Wash the vegetables**, peel the onions and carrots. Grate the carrots in the midi bowl with the 2mm grater disc. Set aside.
3. **Replace the grater disc** with the 4m slicing disc. Slice the cabbage and onions.
4. **Transfer the vegetables to a mixing bowl**. Add the mayonnaise, vinegar, mustard, salt, pepper and sugar.
5. **Check the seasoning**.
6. **Stir well** and keep in the fridge till ready to serve.

Chef's tips: for a sweet-and-sour starter, add raisins. For extra crunch, scatter with walnuts just before serving.



Crunchy veg and pasta salad



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200/Pâtissier
PREPARATION	15 min	15 min	20 min	20 min
RESTING	1 hr	1 hr	1 hr	1 hr
COOKING	10 min	10 min	10 min	10 min
Penne pasta	170g	325g	500g	700g
Pink radishes	3	6	8	12
Carrots	½	1	1	2
Red peppers	½	1	1	2
Red onions	½	1	1	2
Lemons	½	1	1	2
Sprigs basil	½	1	1	2
Sprigs flat-leaved parsley	½	1	1	2
Olive oil	1	2	4	6
Salt & pepper	35ml	65ml	100ml	125ml

1. **Cook the pasta** according to the instructions on the packet (approx. 10 minutes). Drain and rinse under the cold tap. Transfer to a mixing bowl and sprinkle with olive oil and freshly-squeezed lemon juice.
2. **Set aside in the fridge** for at least an hour.
3. **After 30 minutes**, chop the parsley and basil in the mini bowl. Add to the pasta and return to the fridge.
4. **Wash and peel the vegetables.** Grate the carrots and courgettes in the midi bowl with the julienne disc or, failing that, the 4mm grater disc. Set aside.
5. **Replace the grater/julienne disc** with the 2mm slicing disc. Slice the radishes, stacking them vertically in the feed tube before switching the processor on. Set aside.
6. **Keep all these vegetables** in a bowl of cold water in the fridge so that they retain their full crunchiness.
7. **Slice the onions and red peppers** with the 2mm slicing disc and put them in their own container in the fridge.
8. **Just before serving**, drain the vegetables thoroughly and add them to the pasta, together with the onion and red pepper.
9. **Season** according to taste.

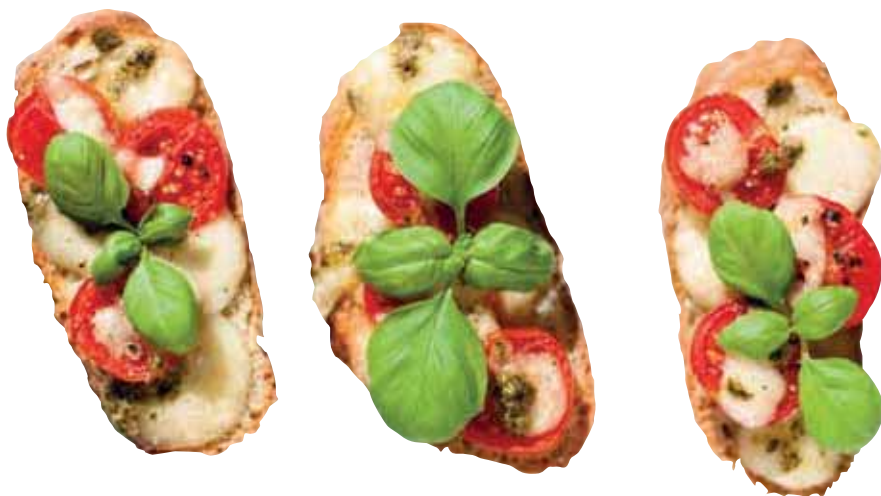
Tomato and mozzarella bruschette



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200/Pâtissier
PREPARATION	10 min	10 min	10 min	10 min
GRILLING	5 min	5 min	5 min	5 min
Slices country loaf	2	4	6	8
Tomatoes	½	1	1½	2
Tapenade	2 tbsp	4 tbsp	6 tbsp	8 tbsp
Mozzarella slices (1 cm thick)	4	8	12	16
Garlic cloves	½	½	1	1
Fresh basil leaves	4	8	12	16

Salt & pepper

1. Bake a country loaf according to the recipe on p.38.
2. Make the tapenade according to the recipe on p.34, halving the amounts.
3. Very lightly toast the slices of bread in the toaster (or the oven) and rub them with the halved garlic cloves.
4. Wash the tomatoes and slice them in the midi bowl with the 2mm slicing disc.
6. Transfer to a colander and sprinkle with salt to drain out the excess liquid.
7. Spread the bread slices with the tapenade. Top with the sliced tomato, followed by the mozzarella. Season to taste.
8. Place under the oven grill for 3 minutes, or until the cheese has melted.
9. Decorate with a few fresh basil leaves.
10. Serve slightly warm.



Parmesan soufflé



SERVES	2	4	6	8
FOOD PROCESSOR	3200	3200	4200	5200
PREPARATION	20 min	20 min	30 min	30 min
BAKING	15 min	15 min	15 min	15 min
EQUIPMENT	Straight-sided ramekins			
Eggs	2	4	6	8
Parmesan cheese	80g	160g	240g	320g
Butter	10g	15g	20g	30g
Plain flour	1 tbsps	1½ tbsps	2 tbsps	3 tbsps
Water	100ml	200ml	300ml	400ml

1. **Grate the parmesan** in the midi bowl with the parmesan grater or, failing that, the 2-mm grater disc. Set aside.
2. **Make a roux*** by melting the butter in a saucepan over a low heat and adding the flour, stirring it in rapidly with a wooden spoon. Cook over a low heat, stirring continuously. As soon as the mixture starts to thicken, gradually add the hot water, still constantly stirring. Simmer for 3 minutes over a high heat, stirring constantly. Stir in the grated parmesan.
3. **Preheat your oven** to 180 °C (gas mark 4).
4. **Separate the eggs.**
5. **Gently incorporate** the egg yolks into the mixture away from the heat, adding them one by one.
6. **Allow to cool.**
7. **Put the egg whites** in the main bowl fitted with the whisk and beat for 5 minutes, remembering to remove the pusher before you begin.
8. **Fold the egg whites** gently into the cooled mixture. Season with pepper.
9. **Divide the mixture** between the ramekins. Bake for 15 minutes and serve immediately.

Chef's tip: serve on a bed of lamb's lettuce or a mixed green salad.



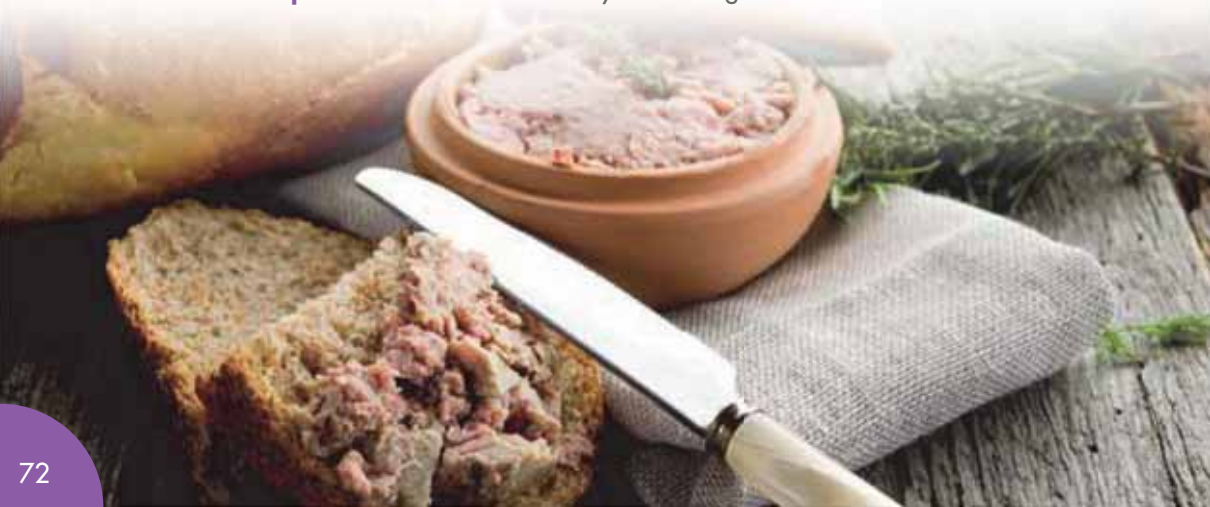
Country pâté



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200/Pâtissier
PREPARATION	10 min	10 min	10 min	10 min
BAKING	2 hr	2 hr	2½ hr	2½ hr
EQUIPMENT: TERRINE				
Pork	250g	500g	750g	1 kg
Chicken livers	125g	250g	375g	500g
Veal escalopes	60g	125g	190g	250g
Eggs	1	1	2	3
Cognac	1 tbsps	2 tbsps	3 tbsps	4 tbsps
Pork caul* (optional)	1	1	1	1
Fresh thyme and bay leaves				
Salt & pepper				

1. **Preheat your oven** to 180 °C (gas mark 4). If you are using caul fat, soak it in hot water.
2. **Put the chicken livers**, pork, salt and pepper in the main bowl fitted with the metal blade.
3. **Pulse a few times**. Add the eggs and cognac via the feed tube. Pulse again 5-6 times. The meat should not be too finely minced.
4. **Squeeze out the caul fat** and line the terrine with it.
5. **Transfer a third of the mixture** to the terrine, add some of the veal, cut into thin strips, and scatter with thyme. Repeat this process, ending with the final third.
6. **Decorate with a few bay leaves** and sprigs of thyme.
7. **Pour some water into the oven's drip tray** (or another dish), place the terrine in it and cook in the oven for the time indicated in the table.
8. **Allow to cool**, then transfer to the fridge.

Chef's tip: serve with toasted country loaf and gherkins.



Salmon rillettes



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200/Pâtisseries
PREPARATION	15 min	15 min	15 min	15 min
RESTING	2 hr	2 hr	2 hr	2 hr
BAKING	5-10 min	5-10 min	5-10 min	5-10 min
Fresh salmon steaks	100g	200g	300g	400g
Smoked salmon	50g	100g	150g	200g
Thick crème fraîche	50g	100g	150g	200g
Lemon	½	½	1	1
Cucumber	½	½	1	1
Chive leaves	3	5	7	10
Sprigs dill	1	2	2	3
Pine nuts (optional)				
Salt & pepper				

1. **Steam the salmon steaks** for 10 minutes.
2. **During this time**, wash and peel the cucumber. Cut into three sections. Fit the dicing kit in the midi bowl, switch the processor on and dice the cucumber sections one at a time, exerting a steady pressure on the pusher with both hands. If you do not have the dicing kit, cut the cucumber into large dice by hand. Transfer to a colander and sprinkle with salt to drain out the excess liquid.
3. **Put the fresh dill in the main bowl** with the metal blade and pulse a few times.
4. **Add the cooked salmon**, broken up into large flakes, followed by the smoked salmon, cut into pieces, and the cream. Blend for 30 seconds.
5. **Open the lid** and add the juice of the freshly-squeezed lemon, together with the snipped chives. Season to taste.
6. **Blend for a further 30 seconds.** Check the seasoning.
7. **Divide the diced cucumber** between glasses and top with the salmon mixture. Scatter with toasted pine nuts and a sprig of dill.
8. **Chill in the fridge** for 2 hours before serving.

Salmon blinis



Preparation: 10 min **Resting:** 1hr **Cooking:** 2 min per blini

Equipment: 9cm blini or frying pan

14 blinis

Blini batter

250g plain flour
250ml milk
25g thick crème fraîche
25g butter
7g fresh yeast*
3 eggs
1 pinch salt

Sauce

300g thick crème fraîche
200g St Moret® or Philadelphia® cream cheese
1 tsp salt
2 sprigs dill
Juice of 1 lime
Smoked salmon or salmon roe

To make the blini batter

1. **Stir the yeast** into the warm (35 °C) milk with a fork until it dissolves. Allow to rest for 1 minute.
2. **Separate the eggs.**
3. **Put the flour**, salt, egg yolks and yeast liquid in the main bowl fitted with the dough blade. Process for 30-60 seconds.
4. **Beat the egg whites** in the bowl with the whisk for 5 minutes, remembering to remove the pusher before you begin.
5. **Gently fold the cream** into the dough, followed by the egg whites, using the spatula.
6. **Heat the blini pan**, brush with butter and cook each blini for 1 minute on each side.

To make the sauce

1. **Put the cream in the mini bowl**, followed by the cream cheese, lemon juice, salt and dill in that order.
2. **Blend for 30 seconds** and set aside in the fridge.
3. **To serve**, top each blini with a spoonful of sauce and add a morsel of smoked salmon or a heap of salmon roe.





Vegetables

Provençal vegetable tian



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200/Pâtissier
PREPARATION	10 min	10 min	20 min	20 min
BAKING	50 min	50 min	1h	1h
Tomatoes	250g	350g	500g	650g
Red peppers	½	1	2	3
Green peppers	½	1	1	2
Courgettes	1	2	2	2
Aubergines	½	1	1	2
Black olives	40g	75g	100g	150g
Garlic cloves	3	4	5	6
Thyme, basil				

Olive oil, salt & pepper

1. Preheat your oven to 210 °C (gas mark 6-7).
2. Wash and dry the vegetables. Carefully deseed the peppers. Set aside.
3. Slice the vegetables separately in the midi bowl, using the 4mm slicing disc.
4. Arrange the sliced vegetables and garlic (unpeeled) in separate layers in an oven dish.
5. Scatter with olives, thyme and snipped basil leaves. Sprinkle generously with olive oil. Season.
6. Bake in the oven, adding a glass of water halfway through to prevent the vegetables from drying out.

Sweetcorn pancakes



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200/Pâtissier
PREPARATION	5 min	5 min	5 min	5 min
BAKING	2 min	2 min	2 min	2 min
EQUIPMENT	8-10cm frying pan			
250g sweetcorn	½	1	1 ½	2
Eggs	2	3	5	6
Plain flour	60g	100g	150g	200g
Milk	10ml	15ml	20ml	30ml

1. Blend all the ingredients in the main bowl fitted with the metal blade for 1-2 minutes. Season.
2. Heat a small frying pan brushed with oil. Ladle the batter into the frying pan to form small pancakes. Cook for 1 minute on each side.

Chef's tip: delicious with game and poultry.

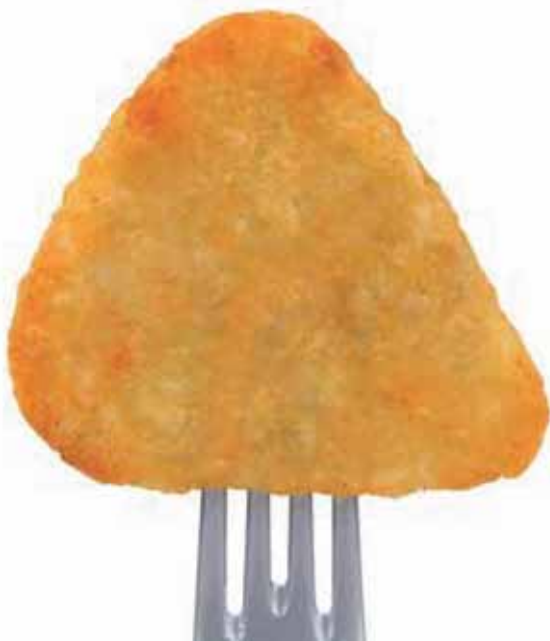
Potato rösti



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200/Pâtissier
PREPARATION	20 min	20 min	25 min	30 min
BAKING	30 min	30 min	30 min	30 min
Potatoes	600g	1kg	1.5kg	2kg
Garlic cloves	2	3	4	5
Butter	25g	40g	60g	80g
Oil	2 tbsp	3 tbsp	5 tbsp	6 tbsp
Parsley sprigs	4	6	8	12
Salt & pepper				

1. Peel, rinse and dry the potatoes.
2. Peel the garlic, cut in half lengthways and remove the central shoot. Wash and dry the parsley. Put the garlic and parsley in the mini bowl and pulse 4 times.
3. Grate the potatoes in the midi bowl with the 2mm grater disc.
4. Transfer the grated potatoes to a mixing bowl with the garlic-and-parsley mixture. Combine thoroughly and season. You can either cook one large patty or divide the mixture into small balls and flatten them to make individual patties.
5. Heat the oil and butter in a frying pan. Transfer the rösti(s) to the pan and cook over a moderate heat for 15 minutes.
6. When the underside is golden brown, turn the rösti(s) over.
7. Cook for a further 15 minutes.

Chef's tip: delicious with roast chicken or rib of beef.



Celeriac purée



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200/Pâtissier
PREPARATION	10 min	10 min	15 min	15 min
BAKING	20 min	20 min	25 min	25 min
Celeriac	500g	1 kg	1.5kg	2kg
Thick crème fraîche	65g	125g	190g	250g
Olive oil	1 tbsps	2 tbsps	3 tbsps	4 tbsps
Salt				

1. **Peel and wash the celeriac.** Cut into large pieces and grate in the midi bowl with the 4mm grater disc.
2. **Pour a litre of water** into a large pan or pressure cooker. Add the celeriac. Put the lid on and cook until the celeriac is very soft and easily pierced with the tip of a knife. Drain and allow to cool slightly.
3. **Blend the celeriac in the main bowl** with the metal blade for 1-2 minutes.
4. **When it has reached a smooth consistency,** add the cream.
5. **Switch the machine back on** and slowly trickle the oil in via the feed tube. Season with salt.
6. **Reheat the purée** for 5 minutes over a low heat.

Chef's tip: You can make purées from a huge range of vegetables (carrots, courgettes, etc.).

Vegetable crisps



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200/Pâtissier
PREPARATION	15 min	15 min	20 min	25 min
FRYING	5 min	5 min	5 min	5 min
Potatoes	2	4	6	8
Courgettes	2	2	3	4
Turnips	2	4	6	8
Oil for frying, salt & pepper				

1. **Wash the vegetables.**
2. **Peel the potatoes and turnips.** Top and tail the courgettes.
3. **Slice the vegetables separately** in the midi bowl with the 2mm slicing disc.
4. **Heat the oil in your deep fryer.** As soon as it is hot, fry the vegetable slices.
5. **Drain on a wad of kitchen paper** before transferring to a serving dish. Season with salt and pepper.
6. **Serve immediately.**

Ratatouille



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200/Pâtissier
PREPARATION	30 min	30 min	35 min	35 min
COOKING	50 min	50 min	1hr	1hr
Courgettes	150g	250g	375g	500g
Tomatoes	300g	500g	750g	1kg
Onions	1	2	2	3
Aubergines	½	1	2	2
Peppers	½	1	2	2
Garlic cloves	1	2	3	4
Bay leaves, fresh thyme				
Olive oil, salt & pepper				

- 1. Wash the vegetables.** Halve and deseed the peppers. Peel the onions and garlic. Halve the garlic lengthways and remove the central shoot.
- 2. Dice all the vegetables (apart from the garlic) separately** in the midi bowl fitted with the dicing kit or, failing that use the 4mm slicing disc.
- 3. Soften the onions and garlic in a thick-bottomed pan** with a little olive oil. Add the peppers. When cooked, lift the vegetables out with a slotted spoon and set aside.
- 4. Fry the courgettes and aubergines.** Lift out and set aside.
- 5. Add the tomatoes to the pan** and cook for 10 minutes. Return all the other vegetables to the pan.
- 6. Season and add the herbs.**
- 7. Simmer over a low heat** without the lid for approx. 40 minutes, stirring frequently with a wooden spoon.



Potato gratin



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200/Pâtissier
PREPARATION	20 min	20 min	25 min	35 min
BAKING	1hr	1hr	1hr10 min	1¼ hr
Potatoes	600g	1kg	1.5kg	2kg
Gruyère cheese	80g	150g	180g	200g
Thick crème fraîche	50g	80g	120g	160g
Butter	20g	30g	45g	60g
Milk	200ml	500ml	750ml	1l
Garlic clove	1	1	1	1
Pinch ground nutmeg	1	1	1	1
Salt & pepper				

1. Grate the cheese in the midi bowl with the 2mm grater disc. Set aside.
2. Peel, wash and dry the potatoes.
3. Replace the grater disc with the 2mm slicing disc. Slice the potatoes.
4. Preheat your oven to 180 °C (gas mark 4).
5. Peel and halve the garlic cloves. Rub the inside of a gratin dish with them. Butter the dish. Arrange a layer of sliced potato on the bottom, add some grated cheese, salt and pepper and a little cream. Repeat these steps until all the ingredients have been used up, ending with the cheese.
6. Stir the ground nutmeg into the milk and pour over the potatoes.
7. Bake in the oven. The potatoes are cooked when they are easy to pierce with a knife.
8. Serve immediately.





Fish

Hake and vegetable julienne* parcels



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200/Pâtissier
PREPARATION	30 min	30 min	35 min	35 min
BAKING	25 min	25 min	25 min	25 min
EQUIPMENT	Kitchen string, baking parchment			
Hake fillets	2	4	6	8
Courgettes	1	2	3	4
Carrots	2	3	5	6
Turnips	2	3	5	6
Red peppers	1	2	3	4
White wine	60ml	100ml	150ml	200ml
Lemon	1	1	1	1
Sprigs of dill	2	4	6	8

Olive oil, salt & pepper

1. **Wash the vegetables.** Peel the courgettes, carrots and turnips.
2. **Grate the courgettes, carrots and turnips separately** in the midi bowl fitted with the julienne disc or, failing that, the 4mm grater disc, stacking them horizontally in the feed tube.
3. **Replace the julienne/grater disc** with the 2mm slicing disc. Slice the peppers and lemon. Set the lemon aside.
4. **Fry the vegetables** with a dash of olive oil for 5 minutes. Season.
5. **Take a separate sheet of baking parchment** for each fillet. Place a small mound of vegetables in the middle of each one and lay the fish on top. Sprinkle with a little white wine. Add a sprig of dill and a slice of lemon.
6. **Season.**
7. **Wrap the parchment up** like a boiled sweet, securing the ends with string.
8. **Bake in a preheated oven at 180 °C** (gas mark 4) for 20-25 minutes. The precise time will vary, depending on the thickness of the fillets and the vegetables.
9. **Open the parcels** just before serving.

Chef's tip: you can use other types of fish, such as salmon and perch.

Crab cakes



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200/Pâtisier
PREPARATION	15 min	20 min	20 min	20 min
COOKING	10 min	10 min	10 min	10 min
NUMBER OF CAKES	6	12	18	24
Crabmeat	160g	240g	320g	500g
Butter	30g	45g	60g	80g
Rusks	2	2	4	6
Eggs	1	2	2	3
Mustard	1 tsp	2 tsp	2 tsp	3 tsp
Pinches Cayenne pepper	1	2	2	3
Bunches of parsley	½	1	1	2
Worcestershire sauce	1 tbsps	2 tbsps	2 tbsps	3 tbsps
Mayonnaise	1 tbsps	2 tbsps	2 tbsps	3 tbsps
Homemade breadcrumbs (stale bread)				

Salt & pepper

To make the homemade breadcrumbs

1. Cut the bread into 2cm slices and leave to go stale.
2. Put the bread in the main bowl with the metal blade (process in several batches for a better end result).
3. Process for 2 minutes.
4. For more flavoursome breadcrumbs, open the lid, add a selection of dried herbs (thyme, sage, rosemary, summer savory, etc.) and pulse a few times.
5. Store in an airtight container.

To make the crab cakes

1. Make the mayonnaise according to the recipe on p.28, halving the amounts.
2. Break the rusks and put them in the main bowl with the metal blade.
3. Process until the rusks have been reduced to a fine crumb, then add the parsley, Worcestershire sauce, mustard and mayonnaise.
4. Introduce the eggs via the feed tube while the machine is still running. Add the crabmeat and pulse a few times to combine.
5. Season generously - the cakes must not be bland.
6. Shape the mixture into cakes measuring 3cm across. Refrigerate for 30 minutes.
7. Roll the cakes in the breadcrumbs, heat the butter in the frying pan and cook the cakes for about 2-3 minutes on each side or until golden.

Chef's tip: serve with lemon slices and green beans or a green salad.

Oriental fishcakes



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200/Pâtissier
PREPARATION	15 min	15 min	15 min	15 min
COOKING	10 min	10 min	10 min	10 min
NUMBER OF CAKES	6	12	18	24
Cod	230g	450g	680g	900g
Nam pla fish sauce	1 tbsps	2 tbsps	3 tbsps	4 tbsps
Ground turmeric	½ tsp	1 tsp	2 tsp	2 tsp
Ground cumin	½ tsp	1 tsp	2 tsp	2 tsp
Ground ginger	½ tsp	1 tsp	2 tsp	2 tsp
Eggs	1	1	2	2
Sugar	½ tsp	1 tsp	2 tsp	2 tsp
Lemongrass stalks	1	2	3	4
Fresh green chili peppers	½	1	1	2
Salt & pepper				

1. **Remove the outer leaves of the lemongrass** and discard the tough base. Slice the soft inner core and set aside.
2. **Deseed the chili peppers** and set aside.
3. **Process the lemongrass** in the mini bowl for 40 seconds. Add the chili peppers and run for a further 5-10 seconds.
4. **Put the fish** in the main bowl with the metal blade, followed by the chili-lemongrass mixture and all the other ingredients. Season to taste. Pulse 7-10 times to obtain an even consistency.
5. **Shape the mixture** into balls measuring 3 cm across. Flatten with your hand.
6. **Heat the oil** in a frying pan and cook the cakes for about 2 minutes on each side.

Chef's tip: delicious with a sweet-and-sour sauce. For a crunchier texture, add raw green beans.



Salmon tartare



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200/Pâtissier
PREPARATION	15 min	15 min	20 min	30 min
EQUIPMENT	Food ring / cutter (optional)			
Raw salmon	400g	800g	1.1kg	1.5kg
Lemons or limes	1	2	3	4
Olive oil	2 tbsp	4 tbsp	6 tbsp	8 tbsp
Bunches chives	1	1	2	2
Red and yellow peppers	1	1	2	2
Capers	2 tbsp	4 tbsp	6 tbsp	8 tbsp
Onions	1	2	3	3
Pepper				

1. Peel the onions. Snip the chives. Set aside.
2. Put the onions in the main bowl with the metal blade and pulse 3 times.
3. Deseed the peppers, remove the white pith, and cut into pieces.
4. Add the peppers to the main bowl and pulse 4 times.
5. Chop the salmon into large pieces and add to the main bowl along with the capers and chives. Pulse 4 times.
6. Open the lid and pour in the olive oil and freshly-squeezed lemon or lime juice. Season with pepper. Pulse 1-2 times.
7. Lightly grease a mould, a fill with the chopped salmon. Once set carefully remove the mold.
8. Serve immediately with toast.



Fish pie



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200/Pâtisseries
PREPARATION	30 min	30 min	30 min	30 min
BAKING	25 min	25 min	25 min	25 min
EQUIPMENT	Gratin dish			
Haddock fillets	150g	300g	450g	600g
Liquid crème fraîche	40ml	75ml	100ml	150ml
Parmesan cheese	70g	100g	150g	200g
Fresh spinach	150g	300g	450g	600g
Potatoes	3	5	8	10
Eggs	1	2	3	4
Onions	1	1	2	2
Carrots	1	1	2	2
Lemons	1	1	2	2
Mustard	1 tbsp	1 tbsp	2 tbsp	2 tbsp
Handfuls of parsley	1	1	2	2
Olive oil				

1. Preheat your oven to 240 °C (gas mark 9).
2. Peel the potatoes. Slice them in the midi bowl with the 2mm slicing disc.
3. Transfer to a pan of boiling water. Bring back to the boil and cook for 2 minutes.
4. While the potatoes are cooking, cook the spinach for 1 minute in a sieve placed over the pan. Drain and set aside.
5. Chop the onions, carrots and parsley in the mini bowl.
6. Fry in a little olive oil for 5 minutes.
7. Remove from the heat. Add half the parmesan, plus the lemon juice and mustard. Set aside.
8. Blend the spinach, fish, eggs and cream in the main bowl with the metal blade.
9. Arrange a layer of the fish and spinach mixture, then the onion and carrot mixture in a large gratin dish. Cover with a layer of potatoes.
10. Between each layer, sprinkle a little olive oil and pepper. Top the gratin with the remaining parmesan.
11. Bake until the top is golden brown.

Chef's tip: you can use cod instead of haddock.

Smoked salmon soufflé



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200/Pâtissier
PREPARATION	20 min	20 min	25 min	25 min
BAKING	10 min	10 min	15 min	20 min
EQUIPMENT	Straight-sided ramekins			
Smoked salmon	50g	100g	150g	200g
Rice flour	15g	25g	40g	50g
Egg yolks	1	2	3	4
Egg whites	2	3	5	7
Milk	80ml	100ml	150ml	200ml
Tomato ketchup	1 tsp	1 tsp	1 ½ tsp	2 tsp
Vodka	1 tbsp	1 tbsp	1 ½ tbsp	2 tbsp
Pinches Cayenne pepper	1	1	1	2
Pinches ground nutmeg	1	2	3	4
Plain flour	1 tbsp	1 tbsp	2 tbsp	3 tbsp
Knobs butter	1	1	2	2
Salt & pepper				

1. **Cut the salmon** into pieces and put in the mini bowl. Pulse twice, then run continuously for 1 minute. Set aside.
2. **Mix the milk and rice flour together** and cook in a saucepan over a low heat, gradually bring to boiling point. Remove from the heat.
3. **Add the salmon in the saucepan**, together with the egg yolks, ketchup, vodka, Cayenne pepper, pepper and nutmeg.
4. **Combine thoroughly.**
5. **Preheat your oven** to 150 °C (gas mark 2).
6. **Beat the egg whites** in the main bowl with the whisk for 5 minutes, remembering to remove the pusher or cap before you begin.
7. **Butter the ramekins** and dust with flour.
8. **Gently fold the egg whites** into the salmon mixture with the spatula. Divide the mixture between the ramekins. They should not be more than three-quarters full. Slide a knife blade between the sides of the ramekins and the mixture.
9. **Bake** for the time indicated in the table. Serve immediately.



Meat

Cottage pie



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200/Pâtissier
PREPARATION	40 min	40 min	45 min	50 min
COOKING	50 min	50 min	50 min	50 min
Floury potatoes	800g	1.5kg	2kg	2.5kg
Rump steak	280g	550g	725g	1kg
Onions	1	2	3	4
Garlic cloves	1	1	2	2
Sprigs flat-leaved parsley	2	2	3	4
Eggs	1	1	2	3
Butter	40g	70g	100g	140g
Gruyere cheese	800ml	1,5l	2l	2,5l
Oil	30g	50g	70g	100g
Milk				

Salt & pepper

1. **Grate the cheese** in the midi bowl with the 2mm grater disc. Set aside.
2. **Wash and peel the potatoes.** Replace the grater disc with the 2mm slicing disc. Slice half the potatoes, empty the bowl, then slice the other half. Cook in a pan of water for 30-40 minutes (20 minutes in a pressure cooker).
3. **Drain the potatoes.** Place half of them in the main bowl with the metal blade. Add a little milk and pulse 4-5 times. Add a little more milk if you prefer a softer consistency. Set aside. Repeat these steps with the other half of the potatoes.
4. **Transfer to a mixing bowl.**
5. **Add three-quarters of the butter.** Season with salt and pepper. Wait for the butter to melt, then stir in.
6. **Preheat your oven** to 210 °C (gas mark 6-7).
7. **Peel and quarter the onions.** Peel the garlic. Chop in the main bowl with the metal blade, together with the parsley.
8. **Cut the steak into large pieces** and add to the onion and garlic mixture in the main bowl. Pulse 3 times, then switch to continuous mode for 1 minute.
9. **Heat the rest of the oil and butter** in a frying pan. Fry the meat for 1 minute, stirring constantly. Away from the heat, stir in the eggs and season.
10. **Put the meat in a gratin dish** and cover with the mashed potato. Smooth the surface.
11. **Scatter with grated cheese** and dot with butter. Bake for 20 minutes.
12. **Serve piping hot.**

Curried lamb filo parcels



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200/Patisier
PREPARATION	25 min	25 min	35 min	40 min
REPOS	2 hr	2 hr	2 hr	2 hr
COOKING	20 min	20 min	30 min	30 min
Saddle of lamb	300g	600g	900g	1.2kg
Curry powder	2 tsp	2 tsp	3 tsp	3 tsp
Bananas	$\frac{3}{4}$	1	1 $\frac{1}{2}$	2
Eggs	1	1	2	2
Garlic cloves	1	1	1 $\frac{1}{2}$	2
Filo sheets	2	4	6	8
Oil	1 tbs	2 tbs	3 tbs	4 tbs
Egg yolk	1	1	1	1

Salt & pepper

1. **Cut the lamb into large cubes.** Combine thoroughly with the curry powder and allow to marinade for 2 hours.
2. **Slice the bananas.** Peel the garlic and put it in the main bowl with the metal blade, along with the lamb. Process for 45 seconds. Add the bananas and pulse 2-3 times. Add the eggs via the feed tube. Season. Blend for a further 20 seconds.
3. **Check the seasoning** (it should be hot!).
4. **Heat 2 tbs oil in a frying pan.** Fry the mixture, then cook for 5-10 minutes, stirring constantly.
5. **Preheat your oven** to 180 °C (gas mark 4).
6. **Peel the paper backing away** from the sheets of filo pastry.
7. **Lay a small heap of filling** in the middle of each sheet. Fold the left side over, then the right side. Next, fold the top and bottom sides up to form squares or triangles. Brush the last flap of pastry with egg yolk to seal the parcel.
8. **Place each parcel on a baking sheet** lined with baking parchment, with the join underneath. Brush the top with egg.
9. **Bake in the oven** for approx. 15 minutes.
10. **If the pastry browns too quickly,** turn the temperature down.



Hamburgers



Preparation: 10 min **Resting:** 1 hr **Cooking:** 10 min

6 burgers

Bread buns

300g strong white flour
120ml hand-hot water
10g fresh yeast*
40g melted butter
25g sugar
3g salt
1 egg
1 egg beaten with 15ml milk
(for brushing)
Sesame seeds (optional)

Minced meat

400g lean beef
½ red onion
1 tbsp olive oil
Salt & pepper

Garnish

2 tomatoes
½ red onion
1 'Little Gem' lettuce
6 cheese slices
Mayonnaise, tomato ketchup

To make the bread buns

1. **Stir the yeast** into the warm (35 °C) water with a fork until it dissolves. Allow to rest for 1 minute.
2. **Put the salt**, flour, sugar, butter, egg and yeast liquid in the main bowl fitted with the dough blade.
3. **Process** for 30 seconds.
4. **Transfer the dough** to a floured mixing bowl using the spatula. Cover with cling film or a damp cloth. Leave to rest for 30 minutes.
5. **Knock the dough down** by giving it a few gentle punches. Turn out onto a floured worktop.
6. **Divide into 6 equal pieces** using a sharp knife **A**. Shape the dough into smooth-topped buns so that they have a uniform appearance after baking **B**.
7. **Take a shelf out of the oven** and line it with baking parchment. Arrange the buns on top, cover with a damp cloth and prove for 30 minutes.
8. **Preheat your oven** to 220 °C (gas mark 7).
9. **Brush the buns** with the egg-and-milk mixture **C**.
10. **Scatter** with sesame seeds **D**.
11. **Bake in the oven for 10 minutes**, or until golden.
12. **Allow to cool** before eating.

Chef's tips: you can replace the sesame seeds with poppy or sunflower seeds. For people with a healthy appetite, make four buns instead of six.



To make the burgers and garnish

1. **Wash the lettuce.** Peel and halve the onion. Slice the tomatoes, one of the onion halves and the lettuce in the midi bowl with the 2mm slicing disc. Set aside.
2. **Cut the remaining half-onion** into pieces, transfer to the main bowl with the metal blade and pulse 5 times.
3. **Cut the meat into large pieces.** Add to the onion in the main bowl. Pulse a few times - the meat should be minced, not hashed. Season. Pulse 2 more times.
4. **Shape the hamburgers with your hands.** Fry them in a frying pan with a little olive oil for about 2 minutes on each side.
5. **Top each hamburger with a cheese slice.** Cover the frying pan until it is time to serve.
6. **Make the mayonnaise** according to the recipe on p.28, halving the amounts.
7. **Split the buns,** fill with tomato, lettuce, steak, mayonnaise and ketchup.
8. **Eat while they are hot.**

Chef's tips: for even tastier hamburgers, add a slice of bacon to each one. Serve with french fries.



Stuffed tomatoes



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200/Pâtissier
PREPARATION	30 min	30 min	40 min	50 min
COOKING	30 min	30 min	35 min	40 min
Large tomatoes	4	8	12	16
Meat	225g	450g	675g	900g
Bread (crusts removed)	60g	100g	130g	150g
Milk	2 tbsp	4 tbsp	4 tbsp	6 tbsp
Garlic cloves	1	2	3	3
Onions	1	1	2	2
Sprigs parsley	3	5	7	10
Paprika	1 tsp	1 tsp	2 tsp	2 tsp

Salt & pepper

1. **Preheat your oven** to 180 °C (gas mark 4).
2. **Wash the tomatoes.** Remove the top third, or “hat”. Scoop out the flesh with a teaspoon. Sprinkle salt on the inside and place them upside down on kitchen paper to drain out the excess liquid.

To make the stuffing

1. **Soak the bread** in lukewarm milk.
2. **Peel and quarter** the garlic and onions, removing the garlic’s bitter central shoot. Wash and dry the parsley. Transfer to the main bowl with the metal blade. Pulse 3-4 times.
3. **Cut the meat into large pieces** and add to the main bowl. Process for 20 seconds. Squeeze the bread out and add to the bowl, together with a little of the tomato flesh, the paprika and the salt and pepper.
4. **Pulse 4-5 times** to achieve an even texture. Check the seasoning.
5. **Fill the tomatoes** with the meat stuffing. Put their “hats” back on. Arrange in an oven dish and sprinkle with olive oil.
6. **Bake** for the time indicated in the table.

Chef’s tip: delicious served with rice or bulgur wheat.



Kefta kebabs



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200/Pâtissier
PREPARATION	20 min	20 min	20 min	20 min
COOKING	10 min	10 min	10 min	10 min
Lean beef	250g	500g	700g	1 kg
Onion	½	½	1	1
Sprigs fresh coriander	1	1	3	3
Sprigs fresh mint	1	1	3	3
Ground cumin	1 tsp	1 tsp	2 tsp	2 tsp
Paprika	1 tsp	1 tsp	2 tsp	2 tsp
Ras el hanout (Moroccan) spice mix	1 tsp	1 tsp	2 tsp	2 tsp
Olive oil	1 tsp	2 tsp	3 tsp	4 tsp

Salt & pepper

1. **Strip the mint and coriander leaves** from their stalks and put them in the main bowl with the metal blade. Process for a few seconds.
2. **Peel the onion** and cut into large pieces. Add to the herbs in the main bowl and pulse 5 times. Set aside.
3. **Cut the meat into large pieces** and transfer to the main bowl. Process for 20 seconds, or until the meat is chopped, but not hashed. Add the olive oil, onion, herbs and spices. Season with salt and pepper. Pulse twice.
4. **Shape the mixture** into small meatballs with your hands. Thread them onto skewers, about four to each one. Cook them under the oven grill, on your barbecue or in a large nonstick frying pan.
5. **The meatballs should take** about 10 minutes to cook, but keep a close eye on them.

Chef's tip: serve with mashed or steamed potatoes, or bulgur wheat.



Steak tartare



SERVES	2	4-6	6-8	8 +
FOOD PROCESSOR	3200	3200	4200	5200/Patisserie
PREPARATION	40 min	40 min	45 min	50 min
Rump steak or sirloin steak	500g	700g	1kg	1.4kg
Shallots	1	2	3	4
Red onions	2	2	4	4
Capers	3 tbsp	4 tbsp	6 tbsp	8 tbsp
Bunches of chives	1	1	1 ½	2
Bunches of flat-leaved parsley	1	1	1 ½	2

Salt & pepper

1. **Wash the parsley** and pat it dry with kitchen paper. Put it in the main bowl with the metal blade and pulse a few times.
2. **Peel and quarter** the onions and shallots. Add them to the main bowl and pulse 5 times.
3. **Cut the meat into pieces** and snip the chives. Add the meat to the main bowl, along with the capers and chives. Pulse a few times. The meat should be minced, not hashed.
4. **Serve immediately.**

Chef's tips: delicious served with a green salad and homemade french fries. You can also serve it with Worcestershire sauce, tomato ketchup and Tabasco®.





Chocolate mousse



Preparation: 20 min **Cooking:** 5 min **Resting:** 3 hr

Serves 4

200g chocolate
50g caster sugar
5 eggs

1. **Separate the eggs.**
2. **Put the egg whites** in the main bowl with the whisk and beat for 5 min, remembering to remove the pusher. Once the egg whites are stiff, gradually add the sugar via the **feed tube**. Set aside.
3. **Meanwhile**, melt the chocolate in a bain marie*.
4. **Stir the egg yolks** into the melted chocolate.
5. **Gently fold the egg whites** into the chocolate mixture with the spatula.
6. **Divide the mousse** between four glass.
7. **Refrigerate** for at least 3 hours.

Peach clafoutis



Preparation: 15 min **Cooking:** 30 min **Equipment:** individual tins

Serves 4-6

250ml lukewarm milk
50g plain flour
70g caster sugar
35g butter
2 eggs
3 peaches
1 pinch salt

1. **Wash and stone the peaches.** Slice them in the Midi bowl fitted with the 4mm slicing disc. Set aside.
2. **Preheat your oven** to 180 °C (gas mark 4).
3. **Melt the butter** in a bain marie*.
4. **Combine the flour**, sugar and salt in the main bowl with the metal blade.
5. **Add the eggs** one by one via the **feed tube or opening**, followed by the melted butter.
6. **While the machine is still running**, add the milk via the **opening** to achieve a smooth batter.
7. **Pour the batter** into a buttered tin and arrange the peach slices on top.
8. **Bake for 30 minutes** or until the batter shrinks from the sides of the tin.

Chef's tip: you can also bake this clafoutis in individual ramekins.

Tiramisu



Preparation: 30 min **Resting:** 6 to 24hr

Serves 6-8

400g mascarpone
100g caster sugar
300ml coffee
30 sponge fingers

3 tbsp bitter cocoa powder
3 tbsp amaretto liqueur
5 eggs

1. **Take the mascarpone** out of the fridge one hour beforehand.
2. **Separate the eggs.**
3. **Beat the sugar and egg yolks** in the main bowl with the whisk until pale and fluffy. Add the amaretto and mascarpone. Beat for 2 minutes. Set aside in a mixing bowl.
4. **Wash and dry** the bowl and whisk thoroughly.
5. **Put the egg whites** in the bowl with the whisk and beat for 5 minutes, remembering to remove the pusher.
6. **Gently fold the egg whites** into the mascarpone mixture with the spatula.
7. **Briefly dip** half the sponge fingers in the coffee. Arrange them in a glass dish, then cover with half the mixture. Sieve some cocoa powder on top. Repeat these steps with the remaining sponge fingers and mascarpone mixture, finishing up with a dusting of cocoa powder.
8. **Refrigerate** for at least 6 hrs.

Chef's tips: if you do not have any cocoa powder, grate some chocolate with your parmesan grater.



Children's teatime treats



Preparation: 10 min **Resting:** 1 hr **Cooking:** 5 min

Equipment: pancake and waffle makers

10-12 pancakes

Pancake batter

250g plain flour
600ml milk
3 eggs
1 tbsp vegetable oil
1 pinch salt

12 waffles

Waffle batter

250g plain flour
400ml milk
75g caster sugar
75g butter
1 level tbsp baking powder
3 eggs
2 pinches salt

To make the pancakes

1. Put the flour, eggs, oil and salt in the main bowl with the metal blade and the BlenderMix.
2. Blend for 20 seconds, then gradually add the milk via the opening. Blend for about 2 minutes.
3. Allow the batter to rest in the fridge for at least 1 hour.
4. Preheat your pancake maker. Ladle a small amount of batter onto it and spread it thinly. Cook for about 2 minutes on each side.

To make the waffles

1. Put the flour, sugar, diced butter, milk, eggs and salt in the main bowl fitted with the metal blade and the BlenderMix.
2. Blend for 1 minute, then add the baking powder via the feed tube.
3. Blend for 2 minutes or until the batter is smooth.
4. Leave the batter to rest in the fridge for at least 1 hour.
5. Pour a small amount of batter into your waffle-maker. Cook according to the manufacturer's instructions.

Chef's tip: delicious with whipped cream (recipe p.109).

For lighter pancakes, you can replace 100ml of milk with beer.



Chocolate cookies



Preparation: 10 min **Resting:** 20 min **Baking:** 8-10 min

40 cookies

250g plain flour
125g softened butter*
60g Demerara sugar
60g caster sugar

100g chocolate chips
2 eggs
1 level tbsp baking powder
½ level tsp salt

1. **Preheat your oven** to 220 °C (gas mark 7).
2. **Put the Demerara sugar**, salt, caster sugar, diced butter and eggs in the bowl with the dough blade. Run for 30 seconds.
3. **Add the flour**, baking powder and chocolate chips and process for a further 20 seconds.
4. **Using a tablespoon**, place small heaps of this mixture on a baking tin lined with baking parchment. Leave plenty of space between each one, as they will spread during cooking.
5. **Bake for 8-10 minutes.**
6. **Allow to cool** before eating.

Chef's tip: these cookies are even tastier if you add a few salted peanuts



Short bread



Preparation: 5 min **Cooking:** 30-35 min

Serves 4-6

225g plain flour
125g caster sugar
50g cornflour
175g soft butter
Drops of Vanilla essence (to taste)

1. **Fit the metal blade.** Put all the ingredients into the bowl and process for 10 - 15 seconds or until the mixture forms a dough ball.
2. **If the dough** is too soft to handle chill slightly, than press into a greased 18 x 25cm swiss roll tin.
3. **Prick all over the surface** with a fork and bake in a moderate oven 160° C (gas mark 2/3) for 30 - 35 minutes or until lightly golden in colour.
4. **Cut the shortbread into fingers**, allow to cool slightly in the tin, then remove to cool completely on a wire rack.



Victoria sponge cake



Preparation: 10 min **Baking:** 30 min **Equipment:** cake tin

Serves 4

125g butter or margarine softened
125g caster sugar
125g self-raising flour
1 tsp baking powder
4 tbsp strawberry jam
2 large eggs
Icing sugar to dust

1. **Fit the main blade** and place the butter, sugar, flour and baking powder in the main bowl. Break in the eggs and process for 10-15 seconds, or until the cake is mixed. You may find it helps if you stop once to scrape down the sides of the main bowl.
2. **Turn into two bottom** lined and greased 18cm sandwich tins. Spread evenly and bake in a moderate oven 175°C (gas mark 4) for 20-25 minutes or until risen, golden brown and firm to the touch. Cool on a wire rack.
3. **Sandwich the cold cakes together** with the jam and sift a little icing sugar over the top.

Chef's tips: For a special occasion fill the cake with whipped cream and strawberries.



Instant mango ice cream



Preparation: 5 min

Serves 4

300g frozen mangoes
125g creamy yoghurt
1 slice gingerbread

1. **Allow the mangoes to defrost** just enough to cut the pieces in two (widthwise).
2. **Put the gingerbread** in the main bowl with the metal blade and blend for 30 seconds.
3. **Add the yoghurt and mango.** Blend for 30 seconds. Scrape the mixture off the bowl walls with the spatula. Blend for a further 30 seconds.
4. **Eat immediately.**

Chef's tips: for an even more luscious version, replace the yoghurt with 2 scoops of vanilla ice cream. You can also replace the gingerbread with speculoos biscuits. Ring the changes by using frozen strawberries, peaches, melon, etc.

Pear and chocolate muffins



Preparation: 10 min **Baking:** 20-25 min **Equipment:** muffin tins

10-12 muffins

100g chocolate chips	1 pot yoghurt (125g)
4 pear halves in syrup	1 pot vegetable oil
3 eggs	3 pots plain flour
1 level tbsp baking powder	2 pots caster sugar

1. **Preheat your oven** to 180 °C (gas mark 4).
2. **Using the yoghurt pot to measure out the ingredients**, put the eggs, yoghurt, oil and sugar in the bowl with the metal blade. Blend for 20 seconds.
3. **Add the flour and baking powder.** Blend for a further 20 seconds. If necessary, scrape the mixture off the bowl walls with the spatula.
4. **Add the pear halves**, cut into large pieces, and the chocolate chips. Pulse twice.
5. **Butter the muffin tins** and dust with flour.
6. **Divide the mixture** between the tins, filling them no more than three-quarters full.
7. **Bake** for about 20-25 minutes.



Lemon meringue pie



Preparation: 1 hr **Resting:** 1hr **Baking:** 40 min

Equipment: Ø 28-30cm tin, piping bag* (optional), thermometer

Serves 6-8

Rich shortcrust pastry

250g plain flour
140g butter
100g caster sugar
45ml chilled water
1 egg yolk

Lemon filling

150g caster sugar
30g butter
3 untreated lemons
3 eggs

Italian meringue

180g caster sugar
3 egg whites
3 tbsp water

To make the pastry

1. Follow the recipe on p.112.
2. Preheat your oven to 180 °C (gas mark 4).
3. Bake blind* for 20 minutes.

To make the lemon filling

1. Zest one of the lemons and juice all three.
2. Put the lemon zest and juice, caster sugar and whole eggs in the main bowl with the metal blade. Blend for 1 minute.
3. Transfer everything to a saucepan. Bring to the boil, stirring constantly with a wooden spoon. Stir in the diced butter. Return to the food processor. Blend for 30 seconds.
4. Pour the filling into the pastry case. Bake for 15-20 minutes in a slow oven (120 °C / gas mark ½).

To make the Italian meringue

1. Beat the eggs whites for 5 minutes in the main bowl fitted with the whisk, remembering to remove the pusher first.
2. Meanwhile, dissolve the sugar in the water in a saucepan over a low heat. Increase the temperature to 119 °C, then remove from the heat.
3. Wait for 5 seconds, then pour this syrup onto the egg whites via the feed tube. Continue whisking for about 5 minutes.
4. Pipe* or spoon the meringue on top of the lemon filling. Place under the grill of your oven for 1-3 minutes until it starts to turn golden. Take care not to leave it too long.
5. Keep in a cool place till ready to serve.



Walnut cake



Preparation: 15 min **Baking:** 30 min **Equipment:** cake tin

1 cake

150g shelled walnuts
120g caster sugar
100g softened butter
40g plain flour

1 tbsp rum
3 eggs
1 level tbsp baking powder
1 pinch salt

1. **Preheat your oven** to 170 °C (gas mark 3). Cut the butter into small dice.
2. **Chop the walnuts** in the main bowl fitted with the metal blade for 30 seconds. Add the sugar, flour, eggs, salt, rum and butter. Blend for 2 minutes.
3. **While the machine is still running**, add the baking powder via the **feed tube**. Blend for a further 10 seconds.
4. **Pour the mixture** into a well-buttered tin.
5. **Bake for about 30 minutes**. To check that the cake is cooked, insert the tip of a knife. It should come out clean.
6. **Allow to cool** in the oven with the door ajar.

Melon and pineapple fan



Preparation: 15 min

Serves 4

300g strawberries
1 Victoria pineapple
1 firm-fleshed melon
3 tbsp icing sugar
½ lemon
Mint leaves

1. **Cut the pineapple into quarters** and remove the thick skin.
2. **Slice the pineapple** in the midi bowl fitted with the 4mm slicing disc. Set aside.
3. **Cut the melon into quarters** and remove the thick rind. Slice the quarters lengthways. Set aside.
4. **Wash and hull the strawberries**. Put them with the mint leaves in the bowl with the metal blade.
5. **Blend the strawberries**. While the machine is running, add the icing sugar and freshly-squeezed lemon juice via the **feed tube or opening**.
6. **Pour some strawberry coulis** onto each plate. Arrange alternate slices of melon and pineapple on top.
7. **Decorate with a few mint leaves** and a whole strawberry in the centre.
8. **Serve chilled**.

Pavlova



Preparation: 20 min **Baking:** 2½ hr **Equipment:** piping bag* (optional)

Serves 6-8

French meringue

125g caster sugar
125g icing sugar
100g strawberries
100g raspberries
5 egg whites
Mint leaves

Whipped cream

300ml whipping cream
1 level tbsp vanilla-flavoured sugar

To make the French meringue

1. Separate the eggs.
2. Beat the egg whites for 5 minutes in the main bowl fitted with the whisk, remembering to remove the pusher first.
3. When the egg whites are stiff, gradually add the two sugars via the feed tube or opening. Continue whisking for 1 minute. The whites should be firm.
4. Line a baking tray with baking parchment and pipe* or spoon small circles of meringue (about 8cm across) onto it.
5. Bake in a very cool oven (60 °C) for 2½ hours.

To make the whipped cream

1. Chill the bowl and ingredients in the fridge for 1 hour beforehand.
2. Pour the cream into the bowl equipped with the whisk.
3. Switch your food processor on, remembering to remove the pusher.
4. Whisk for 8-10 minutes, keeping a careful eye on the cream to make sure it does not turn into butter. When the cream starts to thicken, add the vanilla sugar.
5. Just before serving, coat the meringues in whipped cream. Add the fruit and mint leaves.

Chef's tips: You can use other sorts of fruit (peaches, apples, grapes, etc.). A raspberry coulis (recipe p.116) makes an especially delicious addition.



Caramelised apple tart



Preparation: 10 min **Resting:** 1hr **Cooking:** 50 min **Equipment:** Ø 28-30cm tart tin

Serves 6-8

Shortcrust pastry

250g plain flour
125g butter
80ml cold water
1 pinch salt

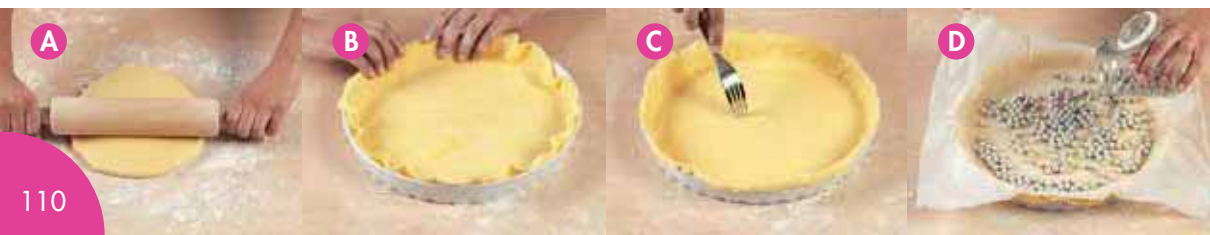
Filling

1kg apples
45g butter
½ lemon
2 eggs

4 tbsp caster sugar
2 tbsp thick crème fraîche
1 tsp calvados
1 tsp ground cinnamon
1 tsp vanilla extract

To make the shortcrust pastry

1. Put the flour, salt, diced butter and water in the bowl with the dough blade.
2. Process for 20 seconds.
3. Scrape the flour off the bowl walls with the spatula, if necessary. Switch the processor off as soon as the dough forms a ball.
4. Wrap the pastry in cling film, press flat and leave in the fridge for 1 hour.
5. Preheat your oven to 180 °C (gas mark 4). Butter the tin and dust with flour. Roll the pastry out **A**. and transfer to the tin **B**. Prick the base all over with a fork **C**.
6. Line the pastry case with baking parchment and weigh it down with ceramic beads, dried beans or even rice **D**.
7. Bake blind* for 20 minutes.



To make the filling

1. **Meanwhile**, wash the apples and slice them in the midi bowl fitted with the 4mm slicing disc. If necessary, empty the bowl midway through the process. Squeeze the juice of half a lemon over the sliced apples.
2. **Cook the apple slices** in the butter and sprinkle with a little sugar. Cook over a moderate heat for 5-7 minutes, stirring gently from time to time. Remove from the heat and allow to cool.
3. **Put the eggs**, sugar, cream, calvados, vanilla extract and cinnamon in the bowl with the metal blade. Blend until the mixture is smooth and creamy.
4. **Arrange the apple slices** in the pastry case. Pour the egg mixture on top.
5. **Bake for 30 minutes** at 180 °C (gas mark 4). Allow to cool.

Chef's tip: this tart is irresistible served with crème fraîche or a scoop of vanilla ice cream.



Chocolate tart



Preparation: 30 min **Resting:** 1 hr **Baking:** 40 min **Equipment:** Ø 28-30cm tin

Serves 6-8

Rich shortcrust pastry

250g plain flour
140g butter
100g caster sugar
45ml cold water
1 egg yolk

Ganache

300ml liquid crème fraîche
200g dark chocolate
2 eggs

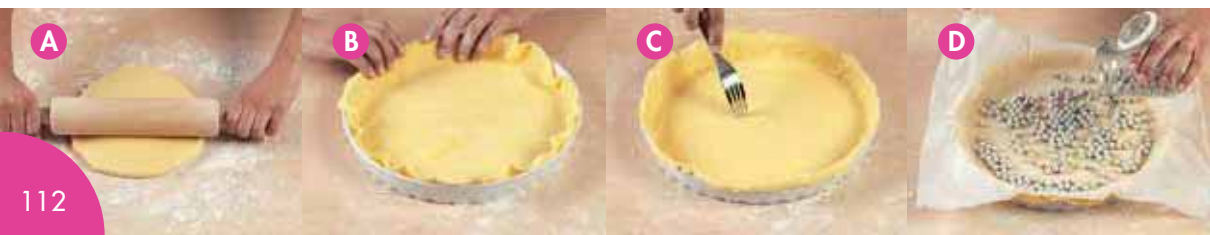
To make the pastry

1. Put the flour, sugar, diced butter, egg yolk and water in the bowl with the dough blade.
2. Process for about 1 minute or until the dough forms a ball. You may need to scrape the flour off the bowl walls with the spatula.
3. Turn the dough out onto a floured surface and knead it briefly, pushing the ball away from you with the palms of your hands, so that it will roll out without cracking (it must not be too cold).
4. Wrap it in cling film and flatten it. Chill for 1 hour.
5. Preheat your oven to 180 °C (gas mark 4).
6. Butter the tin. Roll the pastry out **(A)** and line the tin with it **(B)**. Prick the base all over with a fork **(C)**.
7. Line the pastry case with baking parchment and cover the base with baking beads or, failing that, dried beans or even rice **(D)***.
8. Bake blind for 20 minutes.

To make the ganache

1. Boil the cream in a saucepan, stirring regularly. Add the chocolate, broken into pieces. Stir until the chocolate has melted.
2. Blend the eggs in the mini bowl. Add the melted chocolate via the opening and continue blending for a few more seconds.
3. Pour the mixture into the pastry case.
4. Lower the oven temperature to 140 °C (gas mark 1). Bake for 20 minutes.
5. Cool before eating.

Chef's tip: you can also make individual tartlets.





Brownie cake



Preparation: 10 min **Baking:** 20 min **Equipment:** square 24 cm tin

Serves 6

200g dark chocolate
100g pecan nuts
140g butter
150g caster sugar
80g plain flour
3 eggs

1. Preheat your oven to 160 °C (gas mark 2-3).
2. Put the pecan nuts in the mini bowl and pulse a few times to chop them coarsely.
3. Melt the butter and chocolate in a bain marie*.
4. Blend the eggs and sugar in the bowl with the metal blade for 10 seconds.
5. Gradually pour the melted chocolate and butter in via the opening or feed tube.
Continue blending until the mixture reaches a smooth consistency.
6. Open the lid and add the flour. Blend for 15 seconds.
7. Add the nuts. Pulse about 4 times.
8. Pour the mixture into a well-buttered tin.
9. Bake for 20 minutes.

Chef's tip: this cake is delicious with vanilla ice cream.



Cheesecake with raspberry coulis



Preparation: 15 min **Resting:** 2 hr **Equipment:** tart tin with removable base

Serves 4-6

200g speculoos biscuits
500g mascarpone
100ml single cream
50g melted butter
50g icing sugar
3 limes (untreated)

Raspberry coulis

500g raspberries
150g caster sugar
Few drops lemon juice

1. **Break the biscuits** and blitz them with the butter in the main bowl with the metal blade.
2. **Spread this crumb mixture** over the base of the tart tin.
3. **Zest the limes** and juice two of them.
4. **Whip the mascarpone**, single cream, icing sugar and lime zest and juice in the bowl with the whisk.
5. **Using the spatula**, spread this mixture on top of the crumb base.
6. **Chill** for at least 2 hours.

Chef's tip: this cheesecake is delicious even without the coulis.

To make the raspberry coulis

1. **Wash the raspberries.**
2. **Put the raspberries and sugar** in the main bowl with the metal blade.
3. **Add a few drops of lemon juice.** Blend for 1 minute.
4. **Taste the coulis** and add a little sugar, if necessary.
5. **Pass the coulis through a sieve** to remove the pips.
6. **Store** in the fridge.

Chef's tips: for a red berry coulis, replace half the raspberries with strawberries. The coulis will be even better if you use the SmoothieMix accessory.



Apple and kiwi crumble



Preparation: 20 min **Baking:** 30 min

Serves 4-6

- 100g plain flour
- 100g butter
- 80g caster sugar
- 4 apples
- 3 kiwi fruit
- 1 level tbsp vanilla sugar
- 1 tsp ground cinnamon

1. **Preheat your oven** to 180 °C (gas mark 4).
2. **Wash and peel the apples and kiwi fruit.** Slice all the apples and half the kiwi fruit in the Midi bowl fitted with the 2mm slicing disc. Arrange the fruit slices in a buttered dish.
3. **Blend** the remaining kiwi fruit in the mini bowl.
4. **Cover the sliced fruit** with the kiwi coulis.
5. **Put the butter,** sugar, vanilla sugar, cinnamon and flour in the main bowl with the metal blade. Pulse 3-4 times.
6. **Cover the fruit** with an even layer of crumble.
7. **Bake** for 30 minutes.
8. **Serve hot.**

Chef's tips: for an even more luscious recipe, add chocolate chips to the crumble. Delicious with liquid crème fraîche or vanilla ice cream.



French fruit jelly



Preparation: 10 min **Drying:** 2-3 days **Cooking:** 1½ hr

Serves 30

550g stoned prunes
275g caster sugar
Granulated sugar to coat

1. Put the prunes and caster sugar in the main bowl with the metal blade.
2. Blend for 40 seconds or until reduced to a smooth paste.
3. Cook in a bain marie*, stirring from time to time, until the mixture starts to thicken and comes away from the sides of the bowl (approx. 1½ hr).
4. Spread the prune mixture in a 2cm thick layer on a tray lined with baking parchment.
5. Allow to cool, then cover with a clean tea towel.
6. Leave to dry for 2-3 days in a dry place.
7. Cut the paste into small cubes. Roll in the granulated sugar. Remove the excess sugar.
8. Store in an airtight tin.

Chef's tip: if you have a sweet tooth, you can easily double the amounts. The preparation times will remain unchanged.





Cocktails

Watermelon and honey juice



Preparation: 10 min

Serves 4 | 350g watermelon
250ml apple juice
2 bananas
2 tbsp honey

1. Cut the watermelon flesh into pieces. Slice the bananas.
2. Blend all the ingredients in the main bowl fitted with the metal blade and the BlenderMix for 1 minute.
3. Drink chilled.

Frozen lime



Preparation: 5 min

Serves 4 | 30ml mint syrup
4 oranges
2 scoops lime sorbet

1. Juice the oranges in the main bowl fitted with the citrus press.
2. Replace the citrus press with the metal blade and the BlenderMix. Add the syrup and sorbet.
3. Blend for 15 seconds.
4. Serve immediately.

Banana and soya milkshake



Preparation: 5 min

Serves 4 | 400ml soya milk
2 bananas
5 ice cubes
3 tbsp ground almonds
3 tbsp maple syrup
2 tsp ground cinnamon

1. Peel the bananas, cut into pieces and put in the main bowl with the metal blade and the BlenderMix. Add the soya milk, ground almonds, maple syrup, cinnamon and ice cubes.
2. Blend for 2 minutes.
3. Serve immediately.



Strawberry milkshake



Preparation: 5 min

Serves 4

- 150g fresh strawberries
- 300ml milk
- 1 tbsp caster sugar
- 2 scoops vanilla ice cream
- 1 dash lemon juice

1. Wash, dry and hull the strawberries.
2. Put the strawberries in the main bowl with the metal blade and the BlenderMix. Pulse 3-4 times.
3. Add the sugar, ice cream, milk and lemon juice.
4. Blend for 2 minutes or until the mixture is frothy.
5. Serve immediately.

Chef's tips: when they are not in season, replace the strawberries (and the vanilla ice cream) with 4 scoops of strawberry ice cream. The sky's the limit when it comes to milkshakes, with endless possible combinations of seasonal fruit and ice cream flavours.

Coffee milkshake



Preparation: 5 min

Serves 4

- 300ml milk
- 3 tsp instant coffee powder
- 3 tsp caster sugar
- 2 tsp cocoa powder
- 5 ice cubes

1. Put the milk, coffee powder, sugar, cocoa powder and ice cubes in the main bowl with the metal blade and the BlenderMix.
2. Blend for 2 minutes.
3. Divide between the glasses and sprinkle with cocoa powder.
4. Drink immediately.



Mango lassi



Preparation: 5 min

Serves 2

- 150ml water
- 1 mango
- 1 pot creamy yoghurt
- 1 tsp honey
- 1 tbsp lemon juice

1. **Peel the mango** and cut the flesh into large pieces.
2. **Put all the ingredients** in the main bowl with the metal blade and the BlenderMix.
3. **Blend** for 30 seconds.
4. **Drink immediately.**

Chef's tip: chop a few mint leaves in the mini bowl and sprinkle on top of the lassi for extra flavour.

Strawberry, raspberry and melon cocktail



Preparation: 10 min

Serves 2

- 100g strawberries
- 100g raspberries
- ½ melon

1. **Wash** the raspberries and strawberries.
2. **Halve the melon**, discard the pips and scoop out the flesh.
3. **Put all the fruit in the main bowl** with the metal blade and the BlenderMix and blend for 20 seconds.
4. **Drink immediately.**

Chef's tip: for extra zing, sprinkle with chopped mint.



B

Bain marie

This gentle cooking technique can be used either on the hob (e.g. for making sauces or melting butter or chocolate) or in the oven (e.g. for baking puddings or custard). It involves placing a heatproof container with the food you want to cook inside a larger one partly filled with water kept at simmering point.

Blind baking

A pastry case is baked before adding a moist filling in order to prevent the base from becoming soggy.

C

Caul fat

A lacy, fatty membrane that surrounds the intestines of pigs, cows and sheep. Available from traditional butchers, it is wrapped around faggots, patés, crêpinettes and even some meat roasts before cooking to keep them moist and basted.

J

Juliennes

Fruit or vegetables cut into thin sticks. A julienne disc is available for your Magimix food processor.

K

Knocking back

In breadmaking, punching all the gas and air pockets out of risen dough to give it a more even texture.

P

Piping bag

A triangular or cone-shaped cloth, plastic or paper bag that can be fitted with a variety of nozzles. It is used for decorating cakes, filling pastries, forming meringues or sponge fingers, shaping duchess potatoes, etc.

Proving

In breadmaking, the dough is left to rise twice. The second time gives the yeast a chance to "prove" that it is still alive and improves the texture of the bread.

R

Reduction

A liquid (e.g. syrup, stock or sauce) is simmered over a moderate heat, causing some of the water to evaporate, in order to thicken it and/or concentrate the flavour.

Rice flour

Widely available in supermarkets, this gluten-free flour is useful for thickening stews and sauces.

Roux

Used to thicken soups, sauces and gravies, a roux is a mixture of equal parts of flour and fat (often butter) cooked over a low heat.

S

Sandwich tin

Not for holding your packed lunch, but a round, straight-sided cake tin, ideal for making Victoria sponges.

Y

Yeast

In this recipe book, we recommend using fresh yeast, which can be found in supermarket bakeries. Fresh yeast will only keep for a few days in the fridge, but you can freeze it in small batches. Dried yeast is widely available and keeps for up to six months. If you are using dried yeast, halve the quantities shown for fresh yeast.

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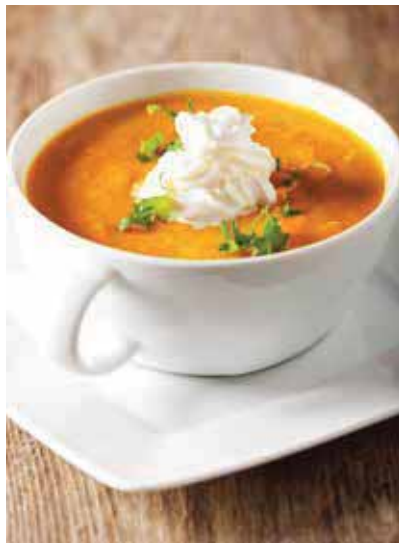


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